

Malvasia Puntinata Roma 2017

Lazio, Italy



PRINCIPE PALLAVICINI



PRODUCER

The history of the Pallavicini family, which has owned land in the Lazio region for hundreds of years, is entwined with that of popes, cardinals, generals and princes. The Palazzo Pallavicini-Rospigliosi, which is situated on the Quirinal Hill in Rome, is a clear testament to this remarkable ancestry. Among their properties is the Tenuta di Colonna in the Castelli Romani area southeast of Rome, which has just under 60 hectares under vine, of which around 50 are white varieties planted at an altitude of 200 metres above sea level. Vines are planted on volcanic soils in the higher vineyards and a mix of calcareous clays and sand on the lower lying plots. The winery is built over a Roman cistern and aqueduct. Roman artefacts and remains can be found everywhere on the estate. In this historically rich context, winemaker Marco Cerqua has been employing modern techniques to produce wines that are clean and vibrant, to highlight the characters of the indigenous varieties.

VINEYARDS

The vineyards are located in the classic area of Castelli Romani, between the ancient volcanic area of southern Lazio and the city of Rome. The vineyards are located in the high quality production area of Roma DOC. The volcanic origin of the area makes the soil particularly fertile. The vines are between 7 - 30 years old. The trellising system is Guyot and the plant density is around 5,000 plants per hectare.

VINTAGE

The 2017 growing season was characterised by significant swings in the weather patterns, from a very wet spring to a very dry summer. This allowed for high quality concentrated grapes but with lower yields than previous vintages. The harvest began on 5th September and ended on 18th September.

VINIFICATION

The grapes were harvested partly by hand and partly by machine. The must underwent a cold skin maceration before fermentation, which took place at controlled temperatures of 12-16°C. The wine was then aged "sur lie" for five months before bottling.

TASTING NOTES

This wine is bright straw-yellow in colour. On the nose, it has elegant and fresh aromas with soft hints of apricot and peach. On the palate, it is soft with round fruity notes, and a mineral character on the finish.

Grape Varieties	100% Malvasia Puntinata
Winemaker	Marco Cerqua
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	4g/L
Acidity	6.2g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan