



Grape Varieties **70% Malvasia**
 15% Trebbiano
 15% Greco

Winemaker	Marco Cerqua
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	0.5g/L
Acidity	6g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 at 250 metres above sea level in the classic area of Castelli Romani, between the ancient volcanic area of southern Lazio and the city of Rome. Soil is volcanic and particularly fertile. Vines are 35 years old on average. The trellising system is Guyot and Geneva Double Curtain (GDC). The plant density is about 4,000 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

Harvest was carried out by hand. The grapes then underwent crushing and soft skin maceration. Fermentation was temperature controlled at 14-18°C with macro oxygenation. Ageing took place in steel and concrete vats.

TASTING NOTES

This wine is light straw-yellow in colour with green-golden reflections. The nose has very delicate aromas of citrus fruit and orange blossom. On the palate, it is dry with refreshing acidity.