



Grape Varieties	100% Cesanese
Winemaker	Marco Cerqua
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	6g/L
Acidity	6g/L
Wine pH	3.4
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 proprieties 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 300 metres above sea level in the classic area of Castelli Romani, situated between the ancient volcanic area of southern Lazio and the city of Rome. The soil is volcanic and particularly fertile and the vines are aged between 15 and 30 years old. The trellising system is Guyot and spurred cordon. The plant density is around 4,000 plants per hectare.

VINTAGE

The beginning of the growing season was marked by abundant rains, followed by a hot and dry period. This provided excellent water reserves for the vines and saw an increase of 20% in yields from the last two previous vintages.

VINIFICATION

The grapes were harvested and sorted by hand. Fermentation took place in temperature-controlled stainless steel tanks at 24 – 28°C. Racking and délestage were carried out in order to extract colour and aromas. The wine was then aged in steel and concrete vats for six months, followed by a minimum of two months in bottle.

TASTING NOTES

This wine is ruby red in colour, with excellent intensity and violet hints. On the nose, there are perfumes of ripe red fruits and spice. On the palate, it is ripe and rounded, with spiced blackberry characters.