

Malvasia Puntinata Roma 2019

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 and are West/South-West facing. 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

2019 started with cloudy days, abundant rainfall and a gradual decrease in temperatures. March, however, was not so rainy and with average temperatures. The growing season has been very warm and sunny with an outstanding quality of the grapes. The production in 2019 has been only about 0.7 tons per hectare, so yields were lower than previous years.

VINIFICATION

The grapes were hand harvested and sorted by hand at the winery. The must underwent a cold skin maceration before fermentation, which took place in stainless steel tanks at controlled temperatures of 14-18°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, it has intense almond flavours and a mineral character on the finish.

Grape Varieties	100% Malvasia Puntinata
Winemaker	Marco Cerqua
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	5g/L
Acidity	5.7g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, Vegan