



1B

BELLONE

DENOMINATION

IGP Lazio

VARIETY

Bellone 100%

PRODUCTION AREA

Vineyards are located in Olevano Romano, a small vineyard dedicated to a restricted production of Bellone. Red clay soil. Altitude 380 / slm. Vineyards are bred and treated with natural systems and non-intensive farming.

GRAPES HARVEST

First week of September

VINIFICATION

Selected grapes are processed in full respect of their characteristics: light maceration with whole clusters, pressing and fermentation at low temperatures. Malolactic turning naturally. 8 months refinement in steel tanks.

TASTE NOTES

Brilliant straw yellow color with golden reflections. Scents of fruity notes of citrus and peach, with light almond on the end. A very "male" wine, which surprises at the first sip. Dry, little aromatic, salty in the mouth with mineral accents. It is intense, balanced and persistent.

SERVING TEMPERATURE

8 °C