

# ROMA DOC BIANCO

A blend created from the variety of two ancient vines cultivated on the Castelli Romani's hills.

Its minerality expression give it a straw yellow colour. Its aromas goes from the fragrant fruit to the acidity notes .

Tasting it shows a remarkable structure with a mild sapidity and a silkyness at the same time.

We suggest the pairing with typical dishes of our region like sealed dishes, tonnarelli cacio e pepe, roman artichoke

**Varietal:** Malvasia 50%, Bellone 40% e Vermentino 10%

**Location:** Aprilia (Lt)

**Vineyard surface:** about 5 hectares

**Vineyard altitude:** about 150 m s.l.m.

**Tipe of soil :** volcanic, rich in skeleton and mineral elements.

**Row of the vineyard:** Guyot espalier

**Density:** 4,333 vines per hectare

**Production per hectare:** 98.000 kg

**Soil yield:** 60%

**Harvest time:** mid-August, early September

**Tipe of selection:** by hand in crates

**Vinification:** with short cryomaceration of the grapes, soft pressing and pressing, followed by static clarification of the must. Alcoholic fermentation in steel with controlled temperature  
Malolactic fermentation not carried out

Finishing method, batonnage in steel for at least 2 months, then in the bottle before being put on the market.

**Temperature of service:** 8/12°C.

**Vol** 13,5%

