



COLLE DE' CONTI

CESANESE



The Cesanese Colle de' Conti represents the most authentic soul of Lazio: a historic grape variety that finds its finest expression on the volcanic hills of the province of Rome.

Elegance, balance and structure come together in a versatile red wine capable of conveying the richness and tradition of our territory.



Wine Name: Cesanese

Appellation: IGT Lazio

Grape Variety: 100% Cesanese

Alcohol Content: 13,5% Vol.

Production Area:

Hills of central Lazio, on volcanic soils rich in minerals and well-drained.

Vineyard Altitude:

Between 200 and 300 meters above sea level.

Training System:

Guyot and spur cordon. Planting density: 4,000 vines/ha.

Vinification:

Gentle destemming and fermentation at controlled temperature (24–26°C) with skin maceration for 10–12 days.

Aged in stainless steel and further matured in bottle.

Tasting Notes

Colour: Deep ruby red with violet reflections.

Aroma: Fruity and spicy, with notes of cherry, blackberry and light hints of black pepper.

Palate: Smooth and enveloping, with good structure, balanced tannins and a persistent finish.

Recommended Pairings:

Perfect with pasta dishes with meat sauce, red meats, aged cheeses, and traditional Roman recipes such as abbacchio (roast lamb).

Serving Temperature:

16–18°C