



COLLE DE' CONTI



MALVASIA

A historic grape variety of the Lazio region, Malvasia Puntinata stands out for its refined aromatic profile and deep connection to the land. In our estate, it expresses the richness of the volcanic soil and the temperate climate of the Roman countryside to its fullest.

The Malvasia Puntinata Colle de' Conti is an elegant wine, with citrusy and floral freshness, and is the perfect representative of Lazio's winemaking tradition.



Wine Name: Malvasia Puntinata

Denomination: IGT Lazio

Grape Variety: 100% Malvasia Puntinata

Alcohol Content: 12.5% Vol.

Production Area:

Southern Lazio hills, near the coast. Volcanic soils rich in minerals.

Vineyard Altitude:

Between 150 and 250 meters above sea level.

Training System:

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

Winemaking:

Gentle pressing of whole grapes. Fermentation at controlled temperature in stainless steel.

Organoleptic Notes

Color: Brilliant straw yellow with golden reflections.

Aroma: Intense and fine, with hints of yellow-fleshed fruits, white flowers, and subtle saline notes.

Taste: Fresh, savory, and well-balanced. Pleasantly mineral and persistent finish.

Recommended Pairings:

Ideal with seafood, pasta with fish, fresh cheeses, and vegetarian cuisine.

Serving Temperature:

8-10°C