



COLLE DE' CONTI

ROMA DOC WHITE



The Roma DOC Bianco Colle de' Conti is a refined tribute to one of the most representative denominations of Lazio. Made from carefully selected grapes grown on volcanic soils, this wine blends tradition and modernity, showcasing a fresh, elegant, and mineral profile that perfectly aligns with the Colle de' Conti style.



Wine Name: Roma White

Denomination: DOC

Grape Variety: 60% **Malvasia Puntinata**, 40% **Bombino**

Alcohol Content: 12.5% Vol.

Production Area:

Hills of the province of Rome. 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 the grapes. Fermentation at controlled temperatures in stainless steel.

Organoleptic Characteristics:

Color: Bright straw yellow with golden reflections.

Aroma: Fresh and intense, with notes of white-fleshed fruit, wildflowers, and elegant citrus nuances.

Taste: Soft, savory, and well-balanced, with a mineral and persistent finish.

Recommended Pairings:

Excellent with fish appetizers, herb risottos, shellfish, and delicate white meats.

Serving Temperature:

8-10°C