



COLLE DE' CONTI



BELLONE

An indigenous grape with an ancient heart, Bellone finds its fullest expression in our estate. Grown on the sun-drenched hills of the province of Rome, on volcanic soils, this wine tells a story of light, sea, and minerality. The Bellone Colle de' Conti is a white wine with a distinctive personality: fresh, savory, and aromatic, capable of evoking the Mediterranean breath of Lazio and the elegance of a winemaking process that is both careful and respectful of tradition. An authentic sip that unites history and modernity.



Wine Name: Bellone

Denomination: IGT Lazio

Grape Variety: 100% Bellone

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 dishes, pasta with fish, fresh cheeses, and vegetarian cuisine.

Serving Temperature:

8-10°C