



COLLE DE' CONTI



HOTUS

HOTUS Colle de' Conti Edition is born as a tribute to creative freedom and the art of winemaking. It is a wine that expresses strength, personality, and finesse, drawing inspiration from the natural exuberance of the Lazio terroir and the tradition of the finest selections. An oenological project that blends passion, technical precision, and a modern vision of taste.

Awards

- > 96 points Luca Maroni
- > Gold Medal Mundus Vini
- > Bibenda 4 Grappoli



Wine Name: HOTUS

Denomination: IGT Lazio Rosso

Grape Variety: Cabernet Sauvignon - Cesanese - Syrah

Alcohol Content: 14,00% Vol.

Production Area:

Hills of the province of Rome. Volcanic soils rich in minerals and well-exposed.

Vineyard Altitude:

Between 200 and 300 meters above sea level.

Training System:

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

Winemaking:

Manual selection of the best bunches. Fermentation at controlled temperatures (24-28°C) with extended maceration on the skins (over 15 days).

Aging partly in stainless steel and partly in French oak for about 6 months.

Organoleptic Characteristics:

Color: Intense ruby red with purple hues.

Aroma: Wide and enveloping, with hints of ripe black fruit, sweet spices, black pepper, and light toasted notes.

Taste: Full-bodied, soft, and harmonious, with silky tannins and a long, spicy finish.

Recommended Pairings:

Perfect with structured dishes, braised meats, grilled meats, game, and aged, characterful cheeses.

Serving Temperature:

16-18°C