

Castel de Paolis, Campo Vecchio Bianco, Lazio 2019



A crisp and refreshing Italian blend with aromatic citrus, exotic tropical fruit and delicate white floral notes culminating in a mineral dry finish.

Producer Note

The undisputed champions of Frascati wine, the Santarelli family is almost single-handedly responsible for transforming Frascati into a Titan of the volcanic wine category. Their Frascati DOCG is a deserved winner of the Tre Bicchieri award and is truly one of Italy's great white wines. The first two hectares of the estate at Castel de Paolis were acquired in 1974 by Giulio Santarelli and in 1977, Giulio started acquiring further plots of land neighbouring the existing vineyard. Little by little, the estate grew to its current size of just over 10 hectares, producing fresh, elegant and distinctive wines from this outstanding volcanic terroir.

Vintage

The 2019 season enjoyed regular conditions throughout the vintage. Fresh temperatures during spring led into a mild summer, which saw low rainfall, reducing risk of disease in the vineyard. The grapes ripened evenly and reached good maturity levels. The healthy fruit was picked during the latter part of September.

Vineyard

The vineyard is located on the volcanic hills South of Rome. The vineyards were completely replanted during 1990 to 1992, at a density of 5,500 vines per hectare to limit vigour, thus concentrating the flavours in the grapes and the 25-year old vines yield 80 quintals (8,000kg) per hectare. The vines are planted at an elevation of 300 metres above sea level and are orientated towards the south-east to maximise sunlight exposure. The linear rows of vines are cordon spur pruned, which suits the warm, dry climate. The volcanic soils are layered with granular tuffs, which are rich in mineral elements producing elegant and fresh wines with a distinctive character. The hand-harvested grapes are picked at optimal ripeness.

Winemaking

The grapes were cooled to preserve the quality immediately after being picked, and the bunches were gently pressed to extract the juice. The must was cooled and fermented with selected yeasts at 15°C in stainless steel tanks, to obtain a good flavour extraction. The wine was aged then aged in stainless steel tanks for approximately six to eight months prior to being gently prepared for bottling.

Tasting Note

A crisp and refreshing Italian blend, offering aromatic citrus, tropical fruit and delicate white floral notes. Dry, with lovely purity of fruit on the palate and an uplifting finish.

Grape

Malvasia Bianca di Candia 50%, Malvasia del Lazio 30%, Viognier 20%



Winemaker:	Fabrizio Bono
Region:	Lazio
Sub region:	Lazio
Country:	Italy
Alcohol:	13%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5284519A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Agglomerated Cork