

LAZIO



Our selection offers you wines made in Colle Mattia, a historical area within the Frascati DOC appellation in the beautiful Castelli Romani zone. Vines were grown here since the ancient Roman times due to the fertile volcanic soil and the mild climate. The wines were praised by the ancient Roman poets and historians, by popes and cardinals who had luxurious villas in this lovely part of Italy.

The wines of the “Castelli Romani”, in the modern times, were, and still are in most cases, produced on a large scale without much attention to quality. Now many producers are carrying out a strict selection of the clones of the indigenous varieties, such as Malvasia del Lazio and Cesanese, which together with careful practices in the vineyards and in the cellar result in very interesting and high quality wines.

The cuisine in this region, and in this area, due to the history of Lazio, is hearty, but basically “poor”, it is also greatly influenced by the Jewish cuisine (in Rome there is one of the most ancient Jewish communities in the world). There is great use of innards and of second choice parts of beef: such as “coda alla Vaccinara” (stewed ox tail), “pajata” arrosto (roasted veal intestines). Vegetables and pulses have a very important part in the gastronomy: “carciofi alla Giudia” (artichokes cooked in oil, an ancient Jewish recipe), “puntarelle” (the tips of a particular type of chicory served with a sauce made with anchovies, garlic and olive oil), “vignarola” (a delicious pulse stew) just to name a few dishes. As there were many sheperds here, lamb dishes, such as “abbacchio a scottadito” can be enjoyed in the local restaurants. Needless to say that you should include the “Castelli Romani” in one of your trips to Italy! ♦





Main indigenous varieties



Cesanese
Sangiovese



Trebbiano
Malvasia del Lazio
Malvasia di Candia





BORGO DEL CEDRO

LORENZO COSTANTINI

Lazio



Although we successfully worked with the wines of Villa Simone for over a decade, we decided to follow Piero Costantini's nephew and winemaker Lorenzo when he purchased, with his wife Fulvia, a small estate in Colle Mattia, one of the oldest areas of wine production in Frascati. The limited production, just 50,000 bottles, and the fact that Lorenzo is concentrating all his efforts and talent in the production of his own wines, convinced us to include his azienda agricola in our selection.

Lorenzo graduated at the Istituto di San Michele all'Adige (one of the best schools in Italy for viticulture and oenology) and worked as director of the famous Tenuta Ca' Bolani in Friuli and then for his family's estate in Frascati.

Lorenzo and Fulvia's vineyards stand in a zone where the historical estates of Frascati are located as the altitude (350 meters above sea level) and a perfect exposure make it ideal for viticulture: in fact the high temperature during the day and the cool nights favour aromas, while the volcanic/clayey soil, rich in minerals, and in potassium in particular, makes the wines particularly sapid. The azienda is tiny, the vineyard extension is only 5.5 hectares, sustainable practices are followed and only sulphur and copper base products are used. Bottles are stored in the hand hewn tufo (tuff) caves on the estate. In the old days one third of the whole production of Frascati wine was vinified in these vaults, 15 meters underground.

Two wines are produced, a lovely and elegant Frascati Superiore (DOCG from the 2012 vintage) and a supple and fruity IGT red (a blend of mainly Sangiovese and Cesanese), first release the 2007 vintage.

Lorenzo has also released a white IGT/proprietary wine, a blend of Malvasia del Lazio and Sauvignon Blanc, from vineyards of a friend of his in the Maremma Laziale (province of Latina). The vineyards are in a lovely position facing the sea. The soil here is clayey and, although the climate can get very warm, the area has an excellent ventilation. The grapes are then vinified at a local winery for which Lorenzo consults. ◇





Borgo del Cedro Frascati Superiore DOCG

Zone: *Colle Mattia, Frascati*
 Varietals: *30% Trebbiano, 30% Malvasia del Lazio, 40% Malvasia di Candia*
 Vineyard Ext.: *5 hectares*
 Average Prod.: *40,000 bottles*

Borgo del Cedro Lazio Rosso IGT

Zone: *Colle Mattia, Frascati*
 Varietals: *45% Cesanese, 45% Sangiovese, 10% Montepulciano and Cabernet Sauv.*
 Average Prod.: *10,000 bottles*

Borgo del Cedro Lazio IGT Malvasia Sauvignon

Zone: *Latina*
 Varietals: *50% Malvasia del Lazio, 50% Sauvignon Blanc*
 Vineyard Ext.: *6.5 hectares*
 Average Prod.: *2,000 bottles*



Type of Viticulture: Integrated / Sustainable

Lazio
Indicazione Geografica Tipica
Rosso

Lazio
Indicazione Geografica Tipica
Malvasia Sauvignon