



TENIMENTI LEONE

VENI, VIDI, VITIS

www.tenimentileone.it



OUR IDENTITY WINE, A REFLECTION OF THE AUTHENTICITY OF A REGION

In a region where wine-growing has long been a tradition Tenimenti Leone was born out of the aspiration to enhance the potential of this land. Our desire return to our origins and re-discover what is genuine in the world has led us to take on a significant challenge: promote a region that is not so well-known by showcasing its real potential.

We want to share genuine values, bona-fide products and the real heart and soul of our company, and move away from the formality that has always been linked to wine trade.

In an area that had been 'forgotten' a great project has begun to revive something really beautiful .

OUR VALUES

We want to showcase a territory and give you a taste of the treasures of a place that has for centuries been described as the cradle of civilization.

Ancient lands on the outskirts of Rome that gives us insights into its history, inhabitants, produce and the beauty of a bygone era.

Everything comes from the land. That is why when we make our wine, we do so with a profound respect for nature and this ancient land. The result? Authentic wines that lead you to discover a genuine place founded on sound principles.



THE COMPANY

An ancient tower surrounded 72 hectares. A landmark that reveals its age-old history; a symbol of the influence the Romans had in the magnificent area of the Colli Albani. Nestled amongst vineyards and olive groves, nature and the land are at the heart of our values. We love this area and by using its precious fruits we want contribute to its enhancement.

"Care and attention guide us in everything we do."

OUR PEOPLE

Our strength comes from our authenticity; our distinguishing feature. We are a closely-knit team, we love our work and every day we devote ourselves to creating genuine wines. With diverse expertise and complementary skills, we are united by a strong desire to enhance a region that is both ancient and bountiful.

"Our products are as genuine as the people who take care of them on a daily basis. Our wines are an expression of our soul, this is who we are'.

OUR WAY OF DOING THINGS

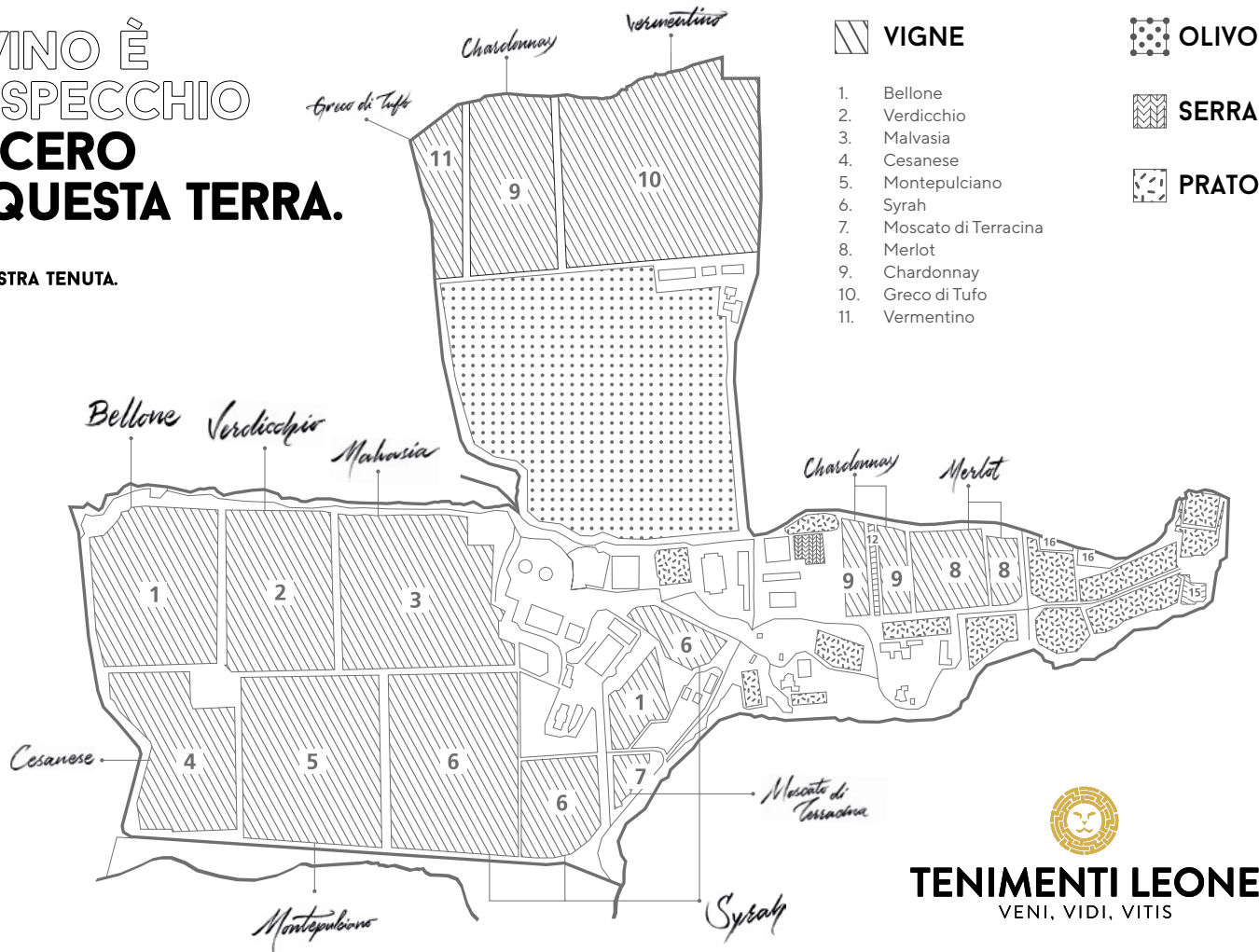
"We care about the planet and we have chosen to produce organic wine so that can do something good for the environment'.

Cultivation using organic methods is a way of life, it is the mindset that guides us in our work in the vineyards, it means we pay attention to the overall harmony of the countryside which we are a part of.

A different, complex approach that focuses on the health of the plant and its delicate equilibrium. This takes time and effort; nature's response can be seen in the longevity of the vines and the consistent quality of the product. Deeply respectful of both nature and you. Organic farming is the only method known to us that respects the consumer. This is how we can bring you our genuine wines that have excellent organoleptic qualities which reflect the characteristics of the area where they are produced.

IL VINO È LO SPECCHIO SINCERO DI QUESTA TERRA.

– LA NOSTRA TENUTA.




TENIMENTI LEONE
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SCICCHERIA

IGP LAZIO ORGANIC WHITE



COLOUR

Straw-yellow

SMELL

Fruity aromas with subtle hints of smokiness.

TASTE

In the mouth, it is fresh and citrusy, pleasantly mineral and with a lingering finish.

VINIFICATION

Manual selection of Bellone grapes from bunches picked in crates and with a portion of Verdicchio grapes. Cold pre-fermentation maceration of the grapes for forty eight hours, soft pressing and selection of the first-pressing must. The must is fermented with selected yeasts in stainless steel for about fifteen days at a temperature of 16 °C. Refinement continues in stainless steel under fine lees for three months. A brief period of refinement in the bottle of about two months follows before being released for sale.



TECHNICAL SPECIFICATION

GRAPES: Bellone 87% -
Verdicchio 13%

SOILS: Sandy clay loams of
volcanic origin.

PLANTING DENSITY:
4,300 plants/ha.

ALTITUDE: 130 meters above sea
level

YIELD PER HECTARE: 80
quintals/hectare

ALCOHOL CONTENT:
12,5% vol.

SERVING TEMPERATURE:
10°-12°C

PAIRING: Perfect as an aperitif,
with raw fish and vegetable stews.

CAPOCCIA

DOC ROMA ORGANIC WHITE



COLOUR

Intense straw-yellow



SMELL

The bouquet is characterised by delicate aromas of white flowers and citrus fruits accompanied by a subtle spicy component.

TASTE

Complex, soft and smooth. Traces of salt and minerals in the finish.

VINIFICATION

All white grapes used in the DOC Roma Bianco Capoccia blend (Malvasia, Bellone, Verdicchio or green Trebbiano and other varieties) are harvested by hand in crates at optimal maturity and vinified individually. After a pre-fermentation cold maceration for approximately 48 hours, the grapes are pressed and only the flower must obtained is fermented with selected yeasts in stainless steel for approximately 15 days at a temperature of 16 - 17 °C. Ageing takes place in stainless steel under fine lees for about three months and a small portion is refined in barriques made of French oak. The blended wines are then prepared for bottling. A brief period of refinement in the bottle of about three months follows before being released for sale.

TECHNICAL SPECIFICATION

GRAPES: Malvasia Puntinata 50%
- Verdicchio 25% - Bellone 15% -
Chardonnay 10%

SOILS: Sandy clay loams of
volcanic origin.

PLANTING DENSITY:
3,600 plants/ha (Bellone e
Verdicchio) - 4300 plants/ha
(Malvasia e Chardonnay).

ALTITUDE: 130 meters above sea
level

YIELD PER HECTARE:
80 quintals/hectare

ALCOHOL CONTENT: 13,5% voi.

SERVING TEMPERATURE:
10°-12°C

PAIRING: Seafood starters, fried
oily fish, and young cheeses.

TERA DE LEONE

LAZIO CESANESE



COLOUR

Pale red with garnet reflections

SMELL

Red berries, red roses and a pleasant balsamic bouquet

TASTE

Good structure, soft and well blended tannins.
Dynamic and enveloping taste

VINIFICATION

The Cesanese grapes are harvested manually in boxes when optimally ripened and vinified.

The cold pre-fermentation maceration for about 48 hours favors a greater extraction of the typical aromas of the vine. Fermentation takes place with selected yeasts in steel for about 10 days at a controlled temperature of 25-26 ° C. Malolactic fermentation carried out in steel
Aging in stainless steel and ceramic.

Blending takes place just before bottling.
6-9 months bottle aging follows before being marketed.



TECHNICAL SPECIFICATION

GRAPES: Cesanese 100%

YIELD PER HECTARE:
100 quintals/hectare

SOILS: Sandy clay loams of volcanic origin.

ALCOHOL CONTENT:
15% vol.

PLANTING DENSITY:
4,300 plants/ha.

SERVING TEMPERATURE:
16°-18°C

ALTITUDE: 130 meters above sea level

PAIRING: It's perfect paired with traditional Roman dishes.

CAPOMUNNI

DOC ROMA ORGANIC RED



COLOUR

Deep intense red



SMELL

The bouquet reveals hints of sour cherry, spices and tobacco.

TASTE

Delightful and refined with an excellent persistence of flavour, its properties are brought out to perfection if opened a few minutes before consumption.

VINIFICATION

All the red grapes used in the Capomunni Rosso Roma DOC blend (Montepulciano, Syrah, Merlot) are harvested by hand into crates at the optimal stage of maturity and vinified individually. Fermentation takes place with selected yeasts in stainless steel for about 10-15 days at a constant temperature of 26-27° C. A portion is refined in French oak casks and barrels where malolactic fermentation takes place. Blending of the different varieties of wine takes place just before the final stages of preparation for bottling. This is followed by a short period of refinement in the bottle of around three to six months before released for sale.

TECHNICAL SPECIFICATION

GRAPES: Montepulciano 50% - Syrah 35% - Merlot 15%

SOILS: Sandy clay loams of volcanic origin.

PLANTING DENSITY: 4,300 plants/ha.

ALTITUDE: 130 meters above sea level

YIELD PER HECTARE: 90 quintals/hectare

ALCOHOL CONTENT: 14% voi.

SERVING TEMPERATURE: 16°-18°C

PAIRING: First courses dishes with meat sauce, grilled meats, and mature cheeses.



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