

Tenimenti Leone

Roma Capoccia Bianco DOC



"Capoccia" is someone who poses as a boss, humorously referring to a famous song by a Roman singer-songwriter, referring to the past glory that still permeates the streets and souls of the Romans.?

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. Aging takes place in stainless steel on the lees for about three months and a small portion is refined in French oak barriques. The blended wines are then prepared for bottling. A brief period of refinement in bottle for about three months follows before release.

Grape varieties : 50% Malvasia Puntinata, 25% Verdicchio, 15% Bellone, 10% Chardonnay

Altitude : 130m ASL

Soil : Sandy clay loams of volcanic origin.

Alcohol : 13.5%

Tasting notes :

Delicate aromas of white flowers and citrus fruits on the nose with a subtle spicy component. Traces of salt and minerals on the finish. Seafood appetizers, fried fish, and young cheeses.



Organic

Press Notes

The Washington Post

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