

“FANELLO” ROSSO LAZIO IGT, 2006

Cantine Colli di Catone

Cantina di Catone



Colli di Catone was established in 1974 and is entirely managed by Antonio Pulcini. The vineyards are located in “Castelli Romani”, in the Frascati production area, just south of Rome. Antonio Pulcini is committed to growing his grapes without the use of artificial fertilizers, herbicides or pesticides.

Name of Wine: In an old Roman dialect, a *fanello* was a callow youth – too old to be a child, yet not sophisticated enough for adulthood either.

Uncertified Organic Wine (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)

Tasting Notes: Bright, fresh and clean bursting with aromas and flavors of newly picked dark cherries, blackberries and other red-berry fruits. Perfect for pasta, red meats and vegetables, mushrooms, truffles, and cheeses.

Region: Lazio

Classification: Lazio IGT

Area of Production: Monte Porzio Catone (Rome)

Grape Variety: 60% Merlot, 40% Syrah

Soil: Volcanic, rich in potassium and phosphorous

Average Age of Vines: 20 to 30 years

Trellising System: CDC

Spacing of the Plants: 1.5m between plants. 4m each row.

Production per Acre: 5 tons

Vinification Technique: Fermentation of the must is temperature controlled, leaving the skins in contact with the fermenting juices for several days.

Maturation: About 4 months in barriques.

Total Acidity: 5.20 - 5.60 g/l

Residual Sugar: Trace

PH: 3.20 - 3.40

Alcohol: 12%

Total Cases Produced: 200,000