

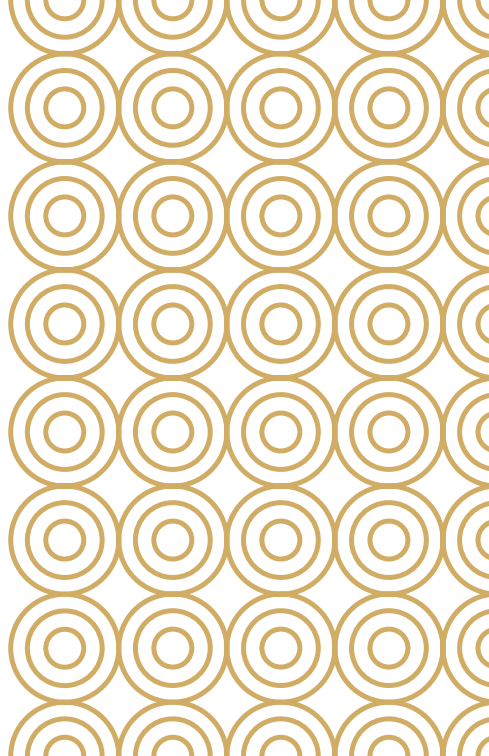


Eredi · dei · Papi

ALBAGÌA

DOC ROMA

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TECHNICAL SHEET

ALBAGIA



Definition: /al·ba·gi·a/ 1. High regard of oneself, unblushing vanity. 2. Dawn breeze

Classification: DOC Roma Malvasia Puntinata, White wine

Production Area: Castelli Romani, province of Rome (Latium)

Harvesting Period: First week of October **Varieties:** Malvasia Puntinata 100%

Vinification: The must ferments in steel tanks at a controlled temperature, which is then gradually lowered as alcoholic fermentation gets completed - till the optimum temperature for the specific variety is reached. Wine is then kept on its noble lees for a period of at least six months, in order to exalt its complexity and improve its longevity.

Tasting notes: Aromatic, complex and persistent wine. In the glass, Albagia impresses for its shiny, straw yellow color, enriched with golden reflexes. Its persistence can be noticed both by the nose and the palate, with initial fruity and floral scents that evolve to express balsamic aromas, closing at the end with notes of honey and bitter almond which are typical of this variety. Albagia is perfect to be paired with an important meal, as a first course of seafood, a second course of fish or shellfish.

Temperature: 12-14°C **Alcoholic degree:** 13,5% **Format:** 750 ml

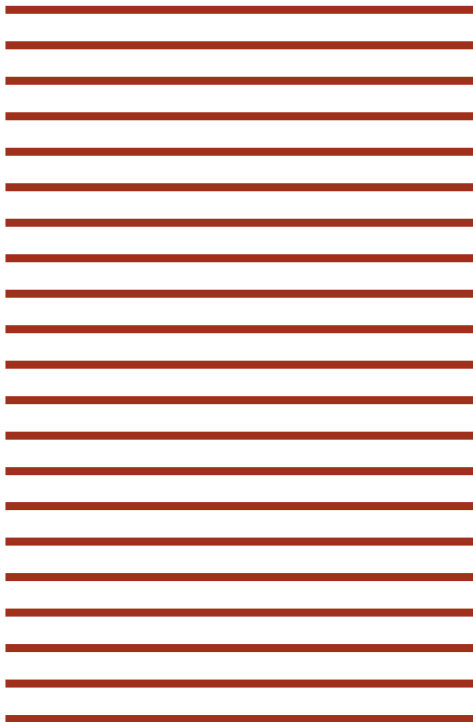


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COMPOSTO

IGT LAZIO

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TECHNICAL SHEET

COMPOSTO



Definition: /com·pô·sto/ 1. Polite, controlled, showing a serene wisdom.
2. Union of multiple elements

Classification: Lazio IGT, Red wine **Varieties:** Syrah 65%, Montepulciano 35%

Production Area: Castelli Romani, province of Rome (Latium)

Harvesting Period: Third week of September, first week of October

Vinification: The must ferments in steel tanks at a controlled temperature of 25-27°C. Fermentations are characterized by a minimum of 3 daily pumping-overs and 3 déléstage, which allow the extraction of soft tannins, polyphenols, anthocyanins and sensorial traits that are typical of the variety. The wine is then kept to rest in steel tanks, with a following short aging period in second use barriques.

Tasting notes: Composto is an extremely contemporary red wine with a spicy soul. Its color is an intense ruby red with violet reflexes, at the nose it expresses an intense, fruity aroma with scents of blueberry, ribes, tobacco and pepper. On the palate, its body, persistence and freshness are noticeable, together with a very well balance tannicity and its unique final note of chocolate. Perfect companion of grilled meat, roasted chicken, game, lamb, smoked and herb cheeses.

Temperature: 16-18°C **Alcoholic degree:** 13,5% **Format:** 750 ml

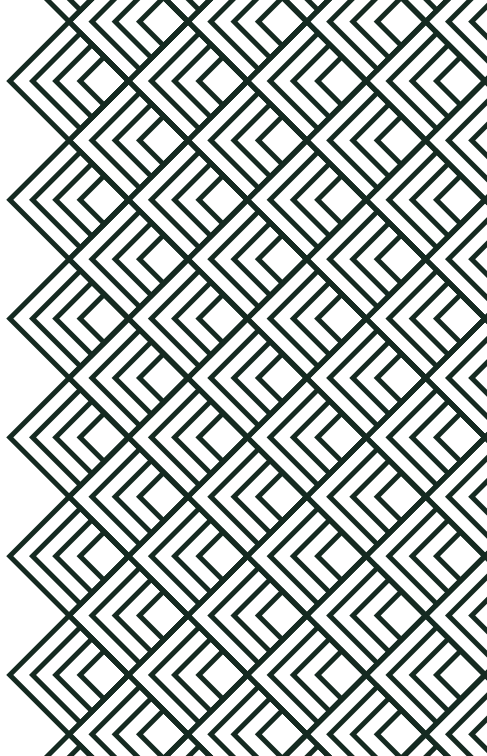


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SCHIETTO

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TECHNICAL SHEET

SCHIETTO



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Definition: /schiët-to/ Sincere, franc, pure and genuine, going straight to the point
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Classification: Lazio Grechetto IGT, White wine
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Production Area: Castelli Romani, province of Rome (Latium)
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Harvesting Period: First week of September **Varieties:** Grechetto 100%
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Vinification: The must ferments in steel tanks at a controlled temperature, which is then gradually lowered as alcoholic fermentation gets completed - till the optimum temperature for the specific variety is reached. Wine is then kept on its noble lees for a period of at least six months, in order to exalt its complexity and improve its longevity.
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Tasting notes: Characterized by its straw yellow color with greenish streaks, Schietto contains all the distinctive features of Grechetto: minerality, pungency, sapidity. At the same time, its delicate aromaticity and softness are unexpected, as uncommon in this variety but particular characteristics of the Grechetto clone of Eredi dei Papi. Perfect companion for an aperitif or appetizer based on cured meats, medium-aged cheeses, fried vegetables and fish. It is excellent in combination with a first course such as ragù pasta, as well as a second course of white meats.
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Temperature: 12-14°C **Alcoholic degree:** 13,5% **Format:** 750 ml
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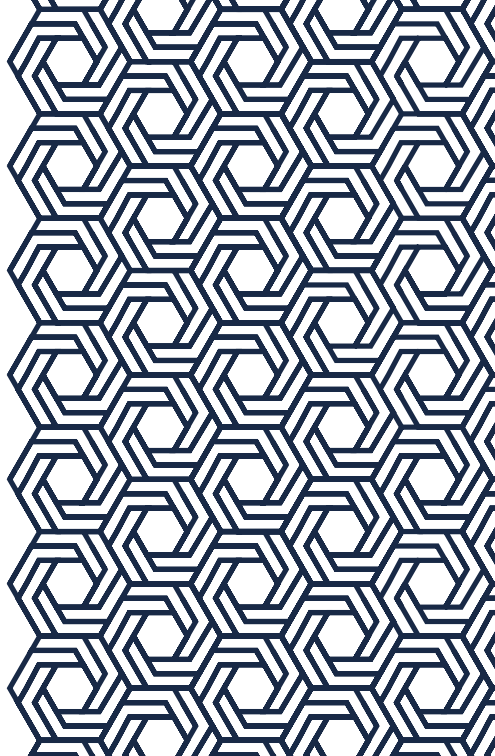


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CAPARBIO

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TECHNICAL SHEET

CAPARBIO



Definition: /ca·pàr·bio/ Persistent, tenacious, pursuing its own ideas with resilience

Classification: Lazio IGT, White wine

Production Area: Castelli Romani, province of Rome (Latium)

Harvesting Period: Mid September :: Varieties: Malvasia Puntinata 50%, Grechetto 50%

Vinification: The must ferments in steel tanks at a controlled temperature, which is then gradually lowered as alcoholic fermentation gets completed - till the optimum temperature for the specific variety is reached. Wine is then kept on its noble lees for a period of at least six months, in order to exalt its complexity and improve its longevity.

Tasting notes: Characterized by a strong identity, Caparbio reinforces the traits and peculiarities of the two varieties which it is made of, offering an original and unusual tasting experience. First, the minerality and pungency typical of Grechetto come straight to the senses. During the process of wine oxidation in the glass, the aromaticity, density and persistence of Malvasia slowly surface, prevailing at the end with notes of almond and honey. Perfect for daily meals, for first courses, white meats and fish preparations.

Temperature: 12-14°C :: Alcoholic degree: 13,5% :: Format: 750 ml

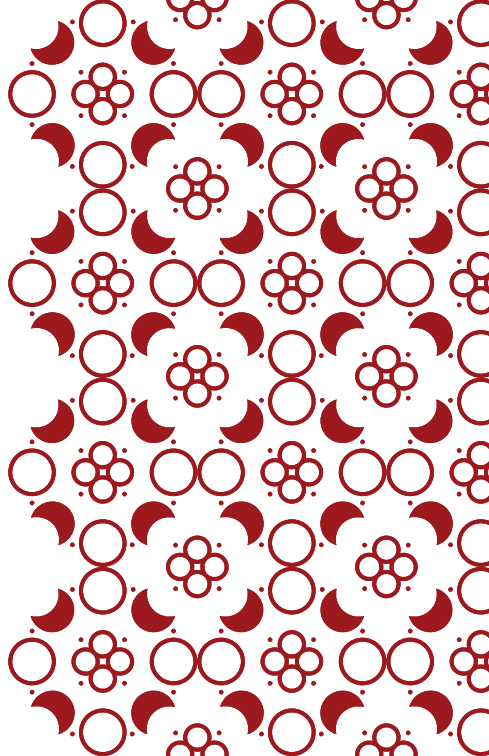


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NERALBO

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TECHNICAL SHEET

NERALEO



Classification: Lazio IGT Syrah, Red wine

Production Area: Castelli Romani, province of Rome (Latium)

Harvesting Period: First week of September

Varieties: Syrah

Vinification: Based on the characteristics of the vintage and the progress of the alcoholic fermentation, a certain number of pumping over and délestages are carried out. These help extract the most elegant and fine sensory characteristics of the variety. An aging of 12 months in barrique and 12 months in steel follows, with a period of at least 6 months in bottle before being released on the market.

Tasting notes: Unfiltered wine, constantly evolving, powerful and balanced, sensual and pure on the nose and on the palate, elegant and austere in its complexity. The noble grape of Syrah, which prefers strong and spicy flavors, goes perfectly with grilled meat and game, but also white meat poultry, turkey and duck. Equally suitable are the combinations with savory first courses, appetizers and canapés. The softness of Syrah also proves to be a luxury ally of cheeses and other aged products.

Temperature: 10-12°C

Alcoholic degree: 14,5%

Format: 750 ml

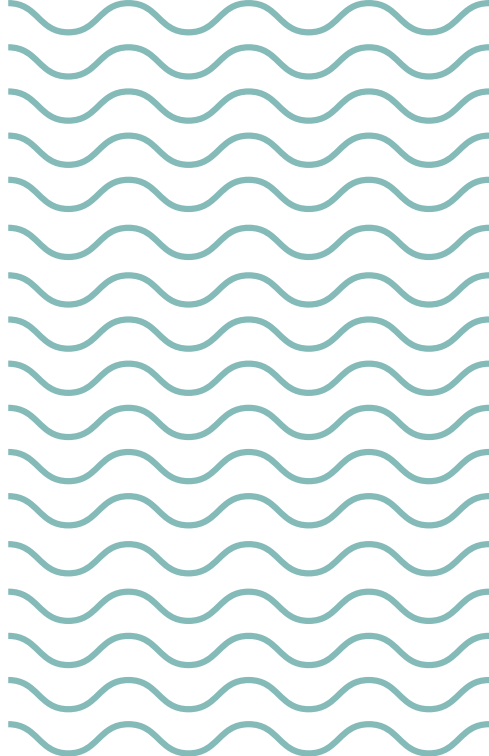


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FUORIONDA

ROSÉ BRUT

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TECHNICAL SHEET

FUORIONDA



Classification:
Quality sparkling wine, rosé

Production Area:
Castelli Romani, province of Rome (Latium)

Harvesting Period: Second week of August, bunch thinning

Varieties: Malvasia Puntinata 100%

Vinification: White vinification of red berried grapes, in steel at a controlled temperature of 18° C. Aging in steel for 4 months. The draft is then carried out, and a refermentation in bottle follows. To favor both aging and the development of further evolutionary organoleptic characteristics, coup de poignée is carried out. Aging for 9 months in the bottle with subsequent remouage, to convey the yeasts into the neck of the bottle. Finally, the dégorgement à la volée is carried out.

Tasting notes: With a salmon pink color, it has a fine and delicate bubble that melts on the tongue, with fruity and floral aromas and a fresh and savory finish. Fuorionda is a sparkling wine “for the whole meal”. Suitable for aperitifs and appetizers (e.g. semi-aged cheeses, cold cuts), first courses (especially if based on fish) and second courses (e.g. roasted, boiled meats, fish), and as an after-meal (especially if accompanied to desserts made with cream and butter, such as cheesecake).

Temperature: 10-12°C

Alcoholic degree: 12%

Format: 750 ml

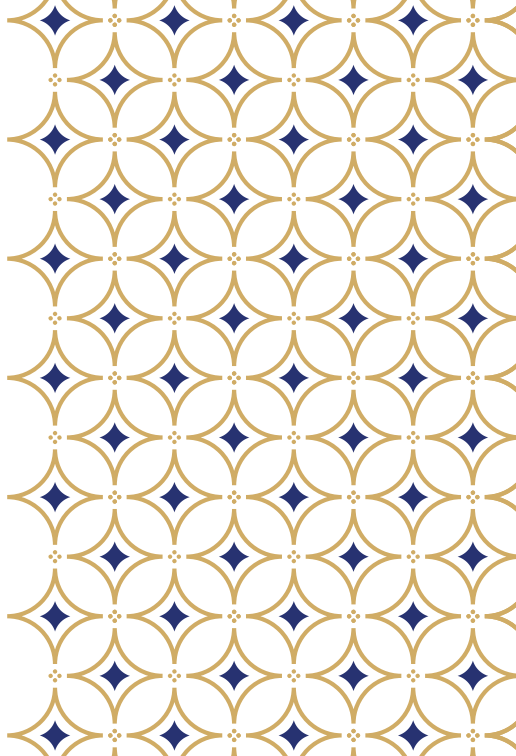


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GALATEA

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TECHNICAL SHEET

GALATEA



Classification: Lazio IGT Malvasia Puntinata, White wine

Production Area: Castelli Romani, province of Rome (Latium)

Harvesting Period: First week of October

Varieties: Malvasia Puntinata 100%

Vinification: Fermentation takes place in wood, in 350 liter chestnut barrels. This is followed by an ageing period of 9 months in the same barrels and in steel for further 3 months.

Tasting notes: With a deep and brilliant golden yellow color, a perfect combination of the aromas of Malvasia Puntinata and chestnut wood can be found in Galatea: peach, apple, honey intertwine with vanilla, caramel, cinnamon. A dry, elegant and soft taste leaves the mouth velvety. Fettuccine with mushrooms, grilled lamb, salami and cheeses are among the suggested pairings.

Temperature: 12- 14°C

Alcoholic degree: 14%

Format: 750 ml