



BORGO DEL CEDRO

LORENZO COSTANTINI

Borgo del Cedro Malvasia e Sauvignon

Lazio



Appellation: LAZIO IGT

Zone: Agro Pontino (province of Latina)

Cru: n/a

Vineyard extension (hectares): 6.5

Blend: 0% Sauvignon and Malvasia del Lazio

Vineyard age (year of planting): Sauvignon and Malvasia del Lazio

Soil Type: clayey

Exposure: n/a

Altitude: n/a

Colour: Light yellow with green reflections

Nose: intense, tropical fruit, white peach, sage and box-wood

Flavour: Supple and enveloping

Serving temperature (°C): 10-12

Match with: Fresh dishes, fried vegetables and fish, pasta dishes, excellent as an aperitif

Average no. bottles/year: 2,000

Alcohol %: n/a

Grape yield per hectare tons: 6.5

Notes: The Sauvignon grapes are harvested at the end of August. The Malvasia del Lazio grapes are harvested in mid September. Vineyard density: 5,000 vines/hectare. The grape yield is 2 kilograms/vine.

Vinification and ageing: Soft pressing of the whole clusters. After a cold decantation the must is inoculated with selected yeast. Fermentation with temperature control at 14-16 degrees Celsius. At the end of the fermentation the wine is refrigerated at 10 degrees Celsius. The wines, still on the lees, are blended and agitated for approx. 1 month: in this way the lees enrich the wine making it more elegant and full bodied. Cold stabilization (-2 degrees Celsius) for about a week. Microfiltration before bottling at a low temperature.

Awards: n/a

Estate History

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 Monte Porzio, 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 talents 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 hectares, sustainable practices are followed and only sulphur and copper base products are used. Lorenzo makes a lovely and elegant Frascati Superiore (DOCG from the 2012 vintage), a supple and fruity IGT/proprietary red (a blend of mainly Sangiovese, Cesanese and Montepulciano) and a white IGT/proprietary wine (a blend of Sauvignon and Malvasia del Lazio). The IGT/proprietary wines are made from the grapes of vineyards standing 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.



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BORGO DEL CEDRO

LORENZO COSTANTINI

Borgo del Cedro Rosso Lazio

Lazio



Appellation: LAZIO ROSSO IGT

Zone: Agro Pontino (province of Latina)

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 0% Cesanese, Sangiovese and Montepulciano
Vineyard age (year of planting): Cesanese, Sangiovese and Montepulciano

Soil Type: clayey

Exposure: n/a

Altitude: n/a

Colour: ruby red with purple reflections

Nose: Red fruit and violet notes

Flavour: Supple, but structured. Elegant tannins

Serving temperature (°C): 18

Match with: Pasta and rice dishes with meat sauce, salame, white meat dishes, grilled meat, medium seasoned cheese

Average no. bottles/year: 10,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: The harvest takes place in mid October. Vineyard density: 4,500 vines/hectare. The average production is 2 kilograms/vine.

Vinification and ageing: Brief maceration with the skins and fermentation to enhance the fruity notes. Malolactic fermentation in steel. 30% of the wine matures in wood for 6 months, the rest matures in steel. The wine is then blended.

Awards: n/a

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BORGO DEL CEDRO

LORENZO COSTANTINI

Borgo del Cedro Frascati Superiore DOCG

Lazio



Appellation: FRASCATI SUPERIORE DOCG

Zone: Monte Porzio Catone (Rome)

Cru: n/a

Vineyard extension (hectares): 5

Blend: 0% Malvasia del Lazio, Malvasia di Candia and Trebbiano

Vineyard age (year of planting): Malvasia del Lazio, Malvasia di Candia and Trebbiano

Soil Type: Volcanic

Exposure: East-west

Altitude: 200 meters above sea level minimum

Colour: Straw yellow with greenish reflections

Nose: Intense, elegant, delicate citrus, yellow apple, acacia flower notes

Flavour: Intense, flavourful, well balanced and supple

Serving temperature (°C): 10-12

Match with: Raw fish, fish dishes, hors d'oeuvres, eggs, soups, pasta dishes of the Roman cuisine, pizza and white meat dishes

Average no. bottles/year: 40,000

Alcohol %: n/a

Grape yield per hectare tons: 0

Notes: Vineyard density: 4,000 vines/hectare. Grape yield: 2.3 kilograms/vine. The harvest takes place from the second week of September till mid October.

Vinification and ageing: Soft pressing of whole clusters, cold decanting of the must, fermentation with temperature control (16-18 degrees C), at the end of fermentation the wine is immediately cooled at 10 degrees C. The wine is stirred together with the lees for about a month. The wine is then stabilized at -2 degrees C for a week and microfiltered before being bottled at a low temperature.

Awards: n/a

Estate History

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