



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

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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