



# LAZIO

CASTELLI ROMANI



# COLICCHIO

## BORDER WINES

Marco Colicchio's aim is to carry on the agricultural tradition of the family, which has always cultivated the land with full respect for nature.

Marco began his work officially in 2012 with the first objective of recovering small vineyards abandoned in the Castelli Romani, leading to the name of the wine "de li Castelli" shortened on the label to "Delica".

Today the farm's surface is made up of small plots: partly located in the Pavona area - at an altitude of about 200 meters above sea level - and partly in Sabina, where they produce Extra Virgin Olive Oil.

The vineyards have different ages: the older ones were planted in 1948 (some by Marco's father), and younger ones around 17 years ago.

The vines present are all grown respecting the earth, without the use of synthetic products and treated only with copper and sulfur when needed to prevent vine diseases and mold.

About 3 hectares total, Marco's land is characterized exclusively by volcanic soil, and a thick layer of red tuff constitutes the substrate of the land.

VARIETIES: MALVASIA PUNTINATA, TREBBIANO; GRECHETTO; FALANGHINA,  
SANGIOVESE AND SYRAH  
PRODUCTION: 6,000 BOTTLES  
CERTIFICATIONS: VINNATUR



# CINQUANTA FILARI

## WHITE WINE

Grape variety: 60% Falanghina, 30% Grechetto, 10% Malvasia

Puntinata

Vintage: 2022

Altitude: 200 meters

Soil: Red and gray volcanic

Training system: Guyot

Vineyard management: Certified organic

Size: 1.5 hectares

Age: 15-60 years

Plant density: 4,500 plants per hectare

Yield per hectare: 50 q/ha

Collection method: manual

Harvest: First 10 days of October

Production: 2,600 bottles

In the cellar: Destemming, soft pressing, refinement in steel. No filtration or clarification. Bottling in March.

12% vol.



FILOMENA  
SELECTIONS



FILOMENA  
SELECTIONS

# DELICA BIANCO

## WHITE WINE

Grape variety: 100% Malvasia Puntinata del Lazio

Vintage: 2022

Altitude: 200 meters

Soil: Red and gray volcanic

Training system: Guyot

Vineyard management: Certified organic

Size: 1.5 hectares

Age: 15-60 years

Plant density: 4,500 plants per hectare

Yield per hectare: 50 q/ha

Collection method: manual

Harvest: First 10 days of October

Production: 2,400 bottles

In the cellar: Destemming and soft pressing with manual vertical hydraulic press. Fermentation takes place spontaneously in small 1,000 litre steel vats, thanks to the indigenous yeasts present in the skins and without temperature controls. Bottling in March takes place without filtering or clarification.

12% vol.



# FORNAROSA

## ROSE WINE

Grape variety: 80% Trebbiano, 20% Sangiovese

Vintage: 2022

Soil: volcanic

Training system: Guyot

Size: 1.5 hectares

Age: 40 years

Plant density: 4,500 plants per hectare

Yield per hectare: 50 q/ha

Collection method: manual

Harvest: First 10 days of September

Production: 2,600 bottles

In the cellar: Trebbiano vinified in white. Sangiovese vinified with 1 night skin contact. United together halfway through fermentation. No filtration or clarification.

12.5% vol.



FILOMENA  
SELECTIONS



FILOMENA  
SELECTIONS

# ROSSO II

## RED WINE

Grape variety: 90% Sangiovese, 10% Canaiolo

Appellation: DOCG

Vintage: 2019

Production area: Greve in Chianti, Impruneta 15 km south of Florence

Soil: Limestone, with a mix of clay and galestro

Vineyard management: organic/ biodynamic

Age: 30 years

Collection method: manual in small crates

Harvest: End of August, beginning of September

In the cellar: Macerated on skins for 30 days. During this period the must is subject to several operations such pumping-over, cap-crushing and delestage. Aged for at least 14 months in French oak barrels. The wine matures on the lees, maintained in suspension by lees stirring (batonnage). The wine carries on malolactic fermentation spontaneous.

13.5% vol.



# DELICA ROSSO

## RED WINE

Grape variety: 60% Sangiovese 40% Syrah

Vintage: 2019

Altitude: 200 meters

Soil: Red and gray volcanic

Training system: Guyot

Vineyard management: Certified organic

Size: 1.5 hectares

Age: 50 years

Plant density: 4,500 plants per hectare

Yield per hectare: 50 q/ha

Collection method: manual

Harvest: First 10 days of October

Production: 1,400 bottles

In the cellar: destemming, 7-day maceration, soft pressing. No filtration or clarification.

12% vol.



FILomena  
SELECTIONS



FILomena  
SELECTIONS