



CANTINA CARDONE
C O L O N N A

Labicum Red IGT Lazio

Production

Grape varieties: Montepulciano
Training system: Row system with Guyot pruning
Planting density: 4.000 plants per hectare
Harvest: Exclusively by hand, in October
Vinification: 15 days of maceration, at the end of the malolactic fermentation it is placed in small oak barrels for about six months
Alcohol content: 14% vol.
Matching food: Matured cheeses, red meats, roasts, stews; it is also a meditation wine

Organoleptic characteristics

Colour: Intense ruby red
Aroma: Ample aroma with notes of berries
Taste: Full-bodied, slightly tannic, with excellent structure
Serving temperature: 14-16 °C



Description:

Labicum takes its name from the denomination of origin of Colonna, Labicum Quintanense. Obtained from hand-picked Montepulciano grapes and aged for about six months in barriques. Intense ruby red in colour, it is a full-bodied wine. Full and elegant to the palate with spicy notes and hints of currants. Good tannins give a long and harmonious finish. It matches well with mature cheeses, red meats, roasts and stews and is also a meditation wine. It is recommended to serve it at 14-16 °C and to let it decant just before drinking. The best scents are obtained by warming the glass in the hand.