



CANTINA CARDONE
C O L O N N A

Labicum White DOC Rome

Production

Grape varieties: Malvasia del Lazio and Bombino

Training system: Row system with Guyot pruning

Planting density: 4,000 plants per hectare

Harvesting: Exclusively by hand, between September and October according to seasonal patterns.

Vinification: Soft pressing of the grapes and fermentation at controlled temperature (16°C), the wine matures for a few months on the fine lees

Alcohol content: 13,5% vol.

Organoleptic characteristics

Colour: Golden yellow

Aroma: Ripe fruit

Taste: round, well-balanced, with good body and notable taste persistence

Matching Food: semi-mature cheeses, white meats, artichokes, Cacio e pepe pasta

Serving temperature: 10-12 °C



Description:

Labicum takes its name from the Colonna appellation of origin, Labicum Quintanense, to express its strong terroir. Obtained from Malvasia del Lazio grapes, a typical vine of our territory, and Bombino grapes, both hand-picked. Golden yellow in colour, it has an ample and fruity bouquet, with notes of banana. Round, balanced, with good body and a remarkably persistent finish. It matches well with semi-mature cheeses, white meats and artichokes. It goes very well with Cacio e pepe pasta. It is recommended to serve it at 10-12 °C.