

LAZIO, ITALY

Terre Porziane (f/k/a Colli di Catone)



TECHNICAL INFORMATION

Antonio Pulcini's estate was known for its wines at the time of the Roman Empire. He has quietly championed the ancient Malvasia Puntinata (a/k/a Malvasia del Lazio) and Grechetto - varieties almost lost to the onslaught of Trebbiano and Malvasia di Candia. Pulcini prunes his vines to produce tiny crops - typically around 20hl/ha - to develop the concentrated fruit he believes is necessary for truly ageworthy wines.

His top white, from the Colle Gaio vineyard, is allowed to slumber in the villa's underground caves until Antonio deems it ready for his loyal customers.

Established: Antonio took over in 1974, but the estate has been in his family for least 6 generations.

Proprietors/Winemakers: Antonio & Fulvia Pulcini

Appellation: Frascati / Castelli Romani

Soils: Mineral-rich, volcanic tufa on south- and southwest-facing sites.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Frascati Superiore	A blend of 40% Malvasia Puntinata, 30% Trebbiano, and 30% Malvasia di Candia cropped at a fraction of permitted yields.	The wine is macerated on the skins for 4-5 days before fermentation with indigenous yeasts. The wine is kept on its fine lees until bottling in March.	30,000 cases
“Colle Gaio”	100% Malvasia Puntinata from the 3ha Colle Gaio vineyard; recognized for millenia as perhaps the Castelli Romani hills' top vineyard site.	Colle Gaio macerates for 3-4 days before racking and fermentation with indigenous yeasts. Fermentation can last up to 4 months. After settling, the wine is racked to stainless steel tanks where it can age for years before bottling (and for further years or decades in the cellars).	800 cases
“Grechello”	Made from 100% Grechetto (not the same as Umbria's Grechetto) grown on less than 1ha of northeast-facing hillside vineyard.	After a short maceration on the skins, the wine is fermented at below 18C and rests on the fine lees for an additional 6 months before bottling.	300 cases