



As fertile, rich and generous as the soil of the Pontine countryside, Fertile embodies our expression of the Bellone grapes grown according to the principles of biodynamics. Spontaneous fermentation and maceration with skins for four days. Refines in terracotta amphora for eight months and then rests in the bottle. Not clarified and unfiltered.

Intense yellow color. On the nose, hints of white-fleshed fruit, especially pears, apple and cantaloupe melon. On the palate, it is fresh, mineral, deep and very balanced. Perfect in combination with shellfish and seafood in general, also excellent with soft cheeses and as an aperitif.

Bellone

Bellone is a white grape variety characteristic of Lazio, known by many different names and with very long history. Bellone is a well-known grape variety since the time of the ancient Romans when it was described by Plinio as "everything sauce and must"



VINO BIOLOGICO / ORGANIC WINE



Name

Bellone IGT Lazio

Production area

Agro-Pontino, foothills area of the Municipality of Sezze

Vineyard

The soil structure is composed of deep limno-marshes sediments, rich in bluish and dark clays and characterized by a layer ancient marine composed of calcarenites dating back to the era of Pliocene. Traces of carbonate rocks of volcanic origin from the ancient volcano of Lazio. Soils with excellent supply of organic substances

Type of viticulture

Organic certified and Biodynamic Demeter certified

Grapes

100% Bellone

Training system

Guyot

Plant density

4000 stumps / ha

Yield of grapes per hectare

80 quintals

Harvest

Manual harvest in boxes

Harvest time

Beginning of September

Winemaking

Spontaneous fermentation of destemmed grapes in open vats with maceration on the skins for 4 days.

Refinement

In concrete tank with malolactic fermentation conducted spontaneously and then in bottle. The wine comes bottled without any clarification or filtration

Bottle format

750 ml

Number of bottles produced

4000

Service temperature

12-13 °C