

RADIX
Bellone
LAZIO BIANCO IGT



Historical Background

Bellone, an ancient grape variety already known in Roman times was cited by Pliny the Elder as “uva pantastica”, or “grape bread”, possibly because the farmhands would eat it with bread. There is no doubt however that the Latin word “radix”, “root” in English, alludes to historical fact. The phylloxera epidemic of the 1870s devastated almost all of Europe’s vines, making the grafting of those vines onto the resistant rootstock of the American vine indispensable. A few original ungrafted vines survived, largely along the Lazio coast near Anzio and Nettuno where the sandy, well-drained soil protected the roots from the pest. Our vineyards are here and our Bellone is one of the survivors! The old farmers were wise when they declared ‘the very best Bellone grows by the sea’.

Grape Varieties and Vinification Technique

Bellone 100%. Maceration takes place at room temperature (18°-20° C), in *tonneaux* (400 litre casks) standing upright and open at the top to achieve maximum extraction from the skins. Alcoholic fermentation on the skins at room temperature takes about two days after which the

grapes are soft-pressed. Thanks to naturally occurring yeasts, alcoholic fermentation in the *tonneaux* lasts for about two weeks. The new wine then remains in contact with the lees for a further two years without experiencing malolactic fermentation. The evolving wine spends some time in a terracotta amphora where it can “breathe” and very slowly recover the small amounts of oxygen it needs to restore a perfect balance. After clarification, the wine is bottled and allowed to age for at least six months.

Tasting Note

Deep, bright straw yellow tending to gold. Intense and long lasting on the nose with notes of yellow flowers, mediterranean herbs, peaches and exotic fruits. The mouthfeel is full, centred and persistent thanks to a pleasing tang and pronounced mineral notes, while hints of mint and resin derive from the evolving tannin. A complex but appealing wine, destined for longevity.

Suggested Food Pairing

Tagliolini with red prawns or spaghetti with salted anchovy condiment (*Colatura di alici*) & tuna fish roe (*Bottarga*).

Tasting notes
