

ROMI

selects

COLOMBAIA AREA 51

Dante and Helena Lomazzi farm biodynamically, living the peaceful Tuscan life full of joy, good wine, good food and good company that we all dream of. They have 4 hectares that have been in Dante's family for generations. The soil is mostly red clay and full of fossils. They work the vineyard like a garden and are entirely to be loved and envied.

VINTAGE: 2022

REGION: Tuscany, Italy

GRAPES: 50% Sangiovese,
50% Trebbiano

YEASTS: Native

MACERATION: 4 month maceration on
Trebbiano, soft pressing of Sangiovese in
stainless steel

AGING: 1 year in stainless steel

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Biodynamic

ALCOHOL CONTENT: 12.5%

SOIL: Clay with fossil shells

VINE AGE: 60 years

TOTAL PRODUCTION: 2500 bottles

VOLUME: 750mL

