

ROMI

selects

COLOMBAIA BIANCO

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: 2021

REGION: Tuscany, Italy

GRAPES: Trebbiano, Malvasia Toscana

YEASTS: Native

MACERATION: 4 months

FERMENTATION VESSEL: Stainless steel

AGING: 3 months in stainless steel

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: None

FARMING: Biodynamic

ALCOHOL CONTENT: 11.5%

**SOIL: Clay, argillous calcar with fossil
shell**

VINE AGE: 57 years

TOTAL PRODUCTION: 3000 bottles

VOLUME: 750mL

