

Casale della Ioria 'Colle Bianco'

(IGT Lazio)
100% Passerina

COLLE BIANCO
PASSERINA DEL FRUSINATE
Indicazione Geografica Tipica



The 'Colle Bianco' is the estate's bright and crisp white wine that showcases the local Passerina grape in 100% form. The grapes grow on the gorgeous red and white clay soils of this farm and ferments in steel tanks. The wine sits with its fine lees and for at least 3 months before bottling. The resulting wine has lovely aromatics of honeysuckle, waxy lime, raw honey, and lemon-thyme, and leads to a fresh and exuberant palate that is remarkably easy drinking. The mouth is clean and balanced with its moderate acidity, packed with white peach, crisp green apple, stoney minerals, and an almond blossom finish.

Bon Vivant

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