



## CASALE DELLA IORIA

### Colle Bianco

REGION/ ORIGIN	Lazio IGT	WINEMAKER	Paolo & Alessandro Perinelli
VINTAGE	2021	WINERY ESTABLISHED	1921
VARIETALS	100% Passerina del Frusinate	VINEYARD(S)	Estate fruit
ALCOHOL	13%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Pied de cuve	SOIL TYPE	Red & white clay
AGING	3 months	ELEVATION	340 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic certified
FILTER/FINING	Cartridge filter No fining	PRODUCTION	16,000 bottles
TOTAL SULFUR RS	80 mg/l .4 g/l	HARVEST TIME	October

*This protected estate consists of 120 hectares of land -  
38 with vines (mostly Cesanese), 15 with olives (over 28 varieties), and the rest with gorgeous forests and fields for the animals*

Casale della Ioria is a renowned winery, considered to be the most influential in the 1000-year-old region of Cociaria in Lazio, Italy. They are the undisputed kings of the Cesanese del Piglio area, and their success is generations deep, with a start in 1921. Paolo Perinelli took over the winery in 1981 and is responsible for the esteemed DOCG status that the area now enjoys. The property is located in the commune of Acuto, sitting atop a hill overlooking the Tyrrhenian Sea to the west, at an altitude of about 400 meters. The estate is a stunningly beautiful property of forests, olive trees, and vines, and is dedicated to organic farming. The land is kept as natural as possible, with animals allowed to graze and roam freely, and biodiversity encouraged to create a unique ecosystem. The acidic clay soils of the estate range in color like an earth rainbow, from bright yellow browns to deep chocolate hues and vibrant reds, imparting unique influences to the grapes that grow. Although they specialize in Cesanese d’Affile, they also cultivate small plantings of the stunning Olivella Nera, the fresh local white grape Passerina, and the complex Bellone.

*We believe that in order to make a great natural wine, one must work with great care and attention to the vineyard,  
using low environmental impact techniques*

The *Casale della Ioria ‘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 see a green pruning to focus this variety’s healthy growth. Before harvest, grapes are taken to create a pied de cuve for the wine, where the healthy natural yeasts thrive and assist the main harvest with a strong and healthy natural fermentation in stainless steel (which lasts about 10 – 15 days typically). The wine does not go through malo and is racked into tank with just the fine lees and remains there 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.