



TENUTA LE QVINTE®

AZIENDA AGRICOLA TENUTA LE QVINTE SRL  
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## Virtù Romane

LAZIO  
IGT

*Roman virtues is the result of a manual harvest of the best bunches of grapes such as Malvasia dotted Montecompatri DOC, Trebbiano yellow and green, the Bellone and Bonvino. The particular composition of the soil, clear of volcanic origin, and the optimal exposure of the vineyards make it a wine of intense and elegant aromatic complexity. The taste is mildly soft with a slight freshness final, remarkable structure, is an excellent accompaniment to white meat, fish and shellfish.*



TYPE: superior - dry

GRAPES: malvasia puntinata, green and yellow trebbiano, bonvino, bellone

AVERAGE PROOF: 13-14% vol., depending on the years

BOTTLES PRODUCED: 35.000

GRAPE HARVEST: 2013

### PRODUCTION TECHNIQUES

From the producer's own vineyards, with no less than 4500-5000 plants/ha, only the best grapes are picked by hand: malvasia puntinata, green and yellow trebbiano, bonvino, bellone.

The grape harvest is carried out in multiple phases (staggered harvest) in order to pick only the clusters with the same degree of ripeness.

The subsequent fermentation of the grapes is white, after clarification of the musts, obtained with natural settling of the crushed grapes cooled at +5° C.

Fermentation is carried out with controlled temperature, between 18-20° C. The new wine obtained is refined on the noble dregs for no less than 60 days.

Virtù Romane is put on the market no earlier than April of the year following the harvest.

### ORGANOLEPTIC CHARACTERISTICS

COLOUR: bright straw-yellow

BOUQUET: hints of flowers, peaches, sweet spices and, slightly, mint

TASTE: dry and gently rounded, with soft sensations of ripe fruit and spices in a finale that pleasantly fills the mouth, with great structure and elegance

### FOOD COMBINATIONS

Omelette with onions, potatoes and mint; grilled scampi and basically all shellfish; oven baked turbot with new potatoes and artichokes.

### HOW TO SERVE

In a medium tulip-shaped stem glass; at a temperature between 10-12° C.