



**CANTINA CARDONE**

COLONNA





## The History

We have a long family history. It kicked off as a lifetime project when Francesca moved from Rome to Colonna to embrace her husband Pierluigi's passion for the land and its wine. At the beginning of the Twentieth Century Pierluigi's great-grandfather produced and marketed the wine of our vineyards, handing down the business from father to son.

In the early Nineties Francesca and her husband, an experienced agronomist, gave new life to the winery, embracing the cause of organic farming since the beginning: they replanted the vineyards and restructured the winery with the intent of producing quality wine, with particular care to biodiversity and sustainability in the vineyard as well as in the winery.



The family took on from the original plan with much dedication and sacrifice. Francesca promotes organic products while guaranteeing a Zero Kilometre supply chain and sale, always working closely with customers.

In 2020 the winery begins to integrate in its vineyards some principles of biodynamic agriculture.

## The Company

The company is located in Castelli Romani, in the centre of one of the most renowned wine production areas of Latium and includes small hillside plots of land and the winery.

The grapes are cultivated in three vineyards of the area, all around Colonna: Colle Mozzo, Quarticcioli and Pigno, with a combined surface of 5 hectares of vineyards.

All the varieties are by choice traditional expressions of central Italy, with the white ones being properly indigenous.

The winery, where only grapes of our own production are vinified, is located in the heart of Colonna, in the street that leads from the main square to the Old Church of the town and is positioned above the ancient caves of the city centre.





## The Territory

The Castelli Romani are a group of villages south-east of Rome, with an important wine tradition favoured by volcanic soils.

Colonna, situated 356 metres above sea level, is one of the smallest towns in the Castelli Romani area. Slightly more isolated from the other villages, it stands on the slope facing the ancient consular road Casilina. Rising above the surrounding landscape, peacefully overlooking its welcoming vineyards. Farming, tranquillity, and a simple life still find their place in modern times.

In a territory that has always had a strong vocation for wine production, the grapes of Colonna have a long-standing reputation thanks to the fertile volcanic terrains which, being based at the foot of the Monti Prenestini, greatly benefit from the ideal nocturnal temperature variation thus providing the product with outstanding organoleptic characteristics.



## Organic since the beginning

Cantina Cardone was one of the first wineries to obtain organic certification in Latium and today it is verified by the Institute for Ethical and Environmental Certification.

Organic farming has always been the foundation, the engine, and the positive side of our work as producers. All our choices are aimed at creating and offering a healthy and wholesome product to consumers, protecting the vineyard workers, and safeguarding the planet and the generations to come.

For this reason, we use green manure, grassing, and no chemical synthesis both in the vineyard and in the winery.

# The Wines

Our wines are the product of devoted work in the vineyards: the organic farming method, an ideal pruning technique and a careful, manual harvesting.

Experience has taught us to refine our techniques and procedures, enabling us to work with a minimum quantity of sulphites thus maintaining the product as genuine as possible. The wines are made with our own production grapes in order to offer a certified production chain and a reliable product. The wines are not overly processed in the cellar and therefore express their harmonious connection with nature and their vintage climate variation by which we are pleased to obtain a unique and diverse product year after year. They are still bottled and labelled by us by hand in our winery.

The wines have a simple and authentic flavour to the taste, with a predominantly fruity and aromatic profile that confers freshness and a good persistence.

## Platea White IGT Lazio

### Production

**Grape varieties:** Malvasia del Lazio and Trebbiano toscano

**Training system:** Row system with Guyot pruning

**Planting density:** 4.000 plants per hectare

**Harvest:** Exclusively by hand, between September and October depending on the season

**Vinification:** Soft pressing of the grapes and fermentation at controlled temperature (16°C)

**Alcohol content:** 12,5% vol.

### Organoleptic characteristics

**Colour:** Straw yellow

**Aroma:** Fresh fruit, good persistence

**Taste:** Delicate, expression of the varietal characteristics of Malvasia

**Matching food:** Aperitifs, hors d'oeuvres, fresh cheeses, fish, white meat, vegetables

**Serving temperature:** 8-10° C



### Description:

The name Platea (from the Latin "platea", meaning square) derives from the location of the winery, situated in a side street of the town's main square. Obtained from Malvasia del Lazio grapes, typical of our territory, and Trebbiano toscano grapes, both hand-picked.

Straw yellow in colour, it is a dry wine with floral and fruity scents. In the mouth it is soft and fresh, with a delicate mineral note.

It is ideal for aperitifs, appetizers, fresh cheeses, fish dishes, white meat, and vegetables. Best served at 8-10°.



## Platea Red IGT Lazio

### Production

**Grape varieties:** Montepulciano and Cesanese  
**Training system:** Row system with Guyot pruning  
**Planting density:** 4.000 plants per hectare  
**Harvest:** Exclusively by hand, generally in October  
**Vinification:** Fifteen days of maceration, after the malolactic fermentation it completes its refinement throughout the winter in stainless steel tanks  
**Alcohol content:** 13% vol

### Organoleptic characteristics

**Colour:** Brilliant ruby red  
**Aroma:** Violet with notes of berries  
**Taste:** Velvety, with delicate tannins  
**Matching food:** Cold cuts, cheeses, Amatriciana pasta (with tomato sauce and jowl bacon), abbacchio (roast lamb), red meat

**Serving temperature:** 12-14° C



### Description:

The name Platea (from the Latin "platea", meaning square) derives from the location of the winery, situated in a side street of the town's main square. Obtained from Montepulciano and Cesanese grapes, both hand-picked, it has a beautiful bright ruby red colour and a bouquet of violets with notes of wild berries.

In the mouth it is velvety and with delicate tannins. It goes well with cold cuts, cheeses, Amatriciana pasta (with tomato sauce and jowl bacon), abbacchio (roast lamb) and red meat.

It is recommended to serve it at 12-14 °C.

## Platea Zero Red IGT Lazio

### Production

**Grape varieties:** Montepulciano and Cesanese  
**Training system:** Row system with Guyot pruning  
**Planting density:** 4.000 plants per hectare  
**Harvest:** Exclusively by hand, generally in October  
**Vinification:** Fifteen days of maceration, at the end of the malolactic fermentation it completes its refinement throughout the winter in stainless steel tanks  
No addition of sulphites during processing (it contains only naturally occurring sulphites)  
**Alcohol content:** 13% vol

### Organoleptic characteristics

**Colour:** Brilliant ruby red  
**Aroma:** Violet with notes of berries  
**Taste:** Straightforward and natural  
**Matching food:** Local cured meats, cheeses, Amatriciana pasta (with tomato sauce and jowl bacon), lamb, red meat

**Serving temperature:** 12-14° C



### Description:

The name Platea (from the Latin "platea", meaning square) derives from the location of the winery, situated in a side street of the town's main square.

Brother to the red Platea, but different in that it contains no added sulphites, giving it a pure and natural flavour.

Brilliant ruby red in colour, it smells of violets with notes of wild berries.

It matches well with local cured meats, cheeses, Amatriciana pasta (with tomato sauce and jowl bacon), lamb and red meat. Best served at 12-14 °C.

## Rubeo Rosé IGT Lazio

### Production

**Grape varieties:** Montepulciano and Cesanese  
**Training system:** Row system with Guyot pruning  
**Planting density:** 4.000 plants per hectare  
**Harvest:** Exclusively by hand, between the end of September and the beginning of October  
**Vinification:** About twelve hours of maceration, white vinification at a controlled temperature  
**Alcohol content:** 13,5% vol

### Organoleptic characteristics

**Colour:** Bright pink  
**Aroma:** Violet with notes of cherry and berries  
**Taste:** Soft and fresh  
**Matching food:** Aperitifs, hors d'oeuvres, pasta dishes with vegetables, risotto, oriental cuisine, delicate seafood main courses  
**Serving temperature:** 10-12°C



### Description:

The name derives from the Latin verb "rubeo", meaning to redden. Obtained from Montepulciano and Cesanese grapes, both hand-picked. It has an intense bright pink colour and a good consistency. The smell is that of violets with notes of cherry and berries, fresh and lively in the mouth. It is ideal for aperitifs, hors d'oeuvres, pasta dishes with vegetables, risotto, oriental cuisine, and delicate seafood main courses. Try it with pizza. It is recommended to serve it at 10-12 °C.

## Calesco Red IGT Lazio

### Production

**Grape varieties:** Cesanese  
**Training system:** Row system with Guyot pruning  
**Planting density:** 4.000 piante per ettaro  
**Harvest:** Exclusively by hand, generally at the beginning of October  
**Vinification:** Fifteen days of maceration, at the end of the malolactic fermentation it completes its refinement throughout the winter in stainless steel tanks  
**Alcohol content:** 13,5% vol

### Organoleptic characteristics

**Colour:** Intense ruby red  
**Aroma:** Violet with notes of red fruits  
**Taste:** Velvety  
**Matching food:** Cold cuts, cheeses, lamb, red meat, porchetta (roast pork meat), chestnuts  
**Serving temperature:** 12-14 °C



### Description:

The name derives from the Latin verb "calesco", meaning to warm up, to be warmed. A warming wine for its flavour and involvement. Obtained from pure Cesanese grapes, harvested by hand, it pleasantly expresses all the characteristics of this vine. Deep ruby red in colour, it has an aroma of violets with notes of red fruits. It is velvety to the palate with a delicate tannin that creates an excellent balance for a pleasant finish. It matches well with cold cuts, cheeses, lamb, red meat, porchetta (roast pork meat) and chestnuts. It is recommended to serve it at 12-14 °C.



## Labicum White DOC Roma

### Production

**Grape varieties:** Malvasia del Lazio and Bombino

**Training system:** Row system with Guyot pruning

**Planting density:** 4.000 plants per hectare

**Harvest:** Exclusively by hand, between September and October according to seasonal patterns.

**Vinification:** Soft pressing of the grapes and fermentation at controlled temperature (16°C), the wine matures for a few months on the fine lees

**Alcohol content:** 13,5% vol

### Organoleptic characteristics

**Colour:** Golden yellow

**Aroma:** Ripe fruit

**Taste:** Round, well-balanced, with good body and notable taste persistence

**Matching food:** Semi-mature cheeses, white meat, artichokes, Cacio e pepe pasta (with cheese and pepper)

**Serving temperature:** 10-12° C



### Description:

Labicum takes its name from the Colonna's ancient name, Labicum Quintanense, to express its strong terroir.

Obtained from Malvasia del Lazio grapes, a typical vine of our territory, and Bombino grapes, both hand-picked.

Golden yellow in colour, it has an ample and fruity bouquet, with notes of banana. Round, balanced, with good body and a remarkably persistent finish.

It matches well with semi-mature cheeses, white meat, and artichokes. It goes very well with Cacio e pepe pasta (with cheese and pepper). It is recommended to serve it at 10-12 °C.

## Labicum Red IGT Lazio

### Production

**Grape varieties:** Montepulciano

**Training system:** Row system with Guyot pruning

**Planting density:** 4.000 plants per hectare

**Harvest:** Exclusively by hand, in October

**Vinification:** Fifteen days of maceration, at the end of the malolactic fermentation it is placed in small oak barrels for about six months

**Alcohol content:** 14% vol

### Organoleptic characteristics

**Colour:** Intense ruby red

**Aroma:** Ample aroma with notes of berries

**Taste:** Full-bodied, slightly tannic, with excellent structure

**Matching food:** Matured cheeses, red meat, roast, stew; it is also a meditation wine

**Serving temperature:** 14-16° C



### Description:

Labicum takes its name from the Colonna's ancient name, Labicum Quintanense.

Obtained from hand-picked Montepulciano grapes and aged for about six months in barriques.

Intense ruby red in colour, it is a full-bodied wine. Full and elegant to the palate with spicy notes and hints of currants.

Good tannins give a long and harmonious finish. It matches well with matured cheeses, red meat, roast, and stew and it is also a meditation wine. It is recommended to serve it at 14-16 °C and to let it decant just before drinking. The best scents are obtained by warming the glass in the hand.



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