

PIERO COSTANTINI – VILLA SIMONE

Monteporzio Catone

Lazio

Frascati was once Rome's pride and joy, its gold-green freshness poured in every Trattoria from demijohn to decanters, spreading good humour throughout the "eternal city". A wine, this, that even Goethe found the time to applaud!

Today it lies diluted, stripped and humiliated, such a pale shadow of what it once was that its hard to imagine it elsewhere than shelved with the rest of the jug wines in a supermarket.

Piero Costantini's domaine is the unique example of an estate aiming to recapture the lovely flavors that earned Frascati its extraordinary popularity. Their vineyards in the heart of the appellation – replanted to the traditional grape varieties – are strictly organically cultivated and all systemic treatments have long ago been banished in favor of good old bordelaise poultice.

Production per hectare is half the absurdly high appellation limit of 13 tons per hectare (obviously the main reason for the plunk one finds in the market!), thus Villa Simone is Frascati with some "matière". Moreover, important investments have equipped the cellar with all that's needed for a careful vinification aimed at retaining the captivating freshness of flavour and bouquet that ever were the highlights of Frascati. Thanks to Piero Costantini and his winemaker and nephew Lorenzo Costantini this is a very special Frascati. Please, let's not confuse it with its unfortunate sibling.



Total acreage: 62 Acres

Soils: Volcanic & stony clay

Varieties:

Trebbiano Toscano, 30%

Malvasia di Candia 30%

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Bombino Bianco 5%

Cacchione 5%.

Average production: 12,500 cases

Viticultural highlights: *The vineyards are organically farmed and green harvested. Yields are extremely low-approximately half the legal limit. Trellising system is Guyot and Cordon.*

Vinificatory highlights:

Fermentation in stainless steel vats for 10-15 days at 18C. The wine matures in tank for the duration of the winter and is bottled in the spring.