



Pantaleo is obtained from Greco, an indigenous grape variety of ancient origin cultivated on the lavic grounds on the hills of Cori.

Wine with strong personality.

## *Greco IGT Lazio "Pantaleo"*

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### GRAPE VARIETIES

*Greco*

### WINEMAKING

*Soft pressing and destemming; static decantation for 24 hours and subsequent fermentation at cold temperature (15°C) for 12 days; contact with the noble lees for 2 months; no malolactic fermentation.*

### AGEING

*In stainless steel tanks for 6 months; refining in bottle for 6 month; to be drunk young in order to taste its characteristics at their best.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Intense yellow color with golden highlights; delicately fruity nose; fresh palate with mineral notes.*

### GASTRONOMY

*Perfect with starters, pasta, and fish dishes.*

*Serving temperature 12°C*

## AVAILABLE FORMATS

*75 cl*



## AWARDS

*2014 4 stelle Vinibuoni d'Italia Touring Club Italia 2016*

*2014 2 bicchieri/nomination 3 bicchieri Vini d'Italia Gambero Rosso 2016*

*2014 Oscar Berebene Gambero Rosso*

*2014 3 grappoli Bibenda 2016*

*2013 15,5 I Vini d'Italia 2015 L'Espresso*

*2013 3 grappoli Bibenda 2015*

*2011 Vino Quotidiano Slowine 2013*