

## ROBERTO TRAPPOLINI

In Latium, or Lazio the region of Rome, a few kilometers from the Umbrian border, Roberto Trappolini makes great wines that respect the tradition and style of the area. And while so much of Italy has gone over to the international varietals, without any doubts, Trappolini is dedicated to using primarily the region's local grapes.



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Established in the 1960's by Roberto's grandfather and then run by his father, Trappolini originally produced wine in mass to be sold in bulk, before the winery shifted its entire focus to the production of high quality bottling. And though Roberto finds their land to be best suited for the cultivation of red varietals like Sangiovese and Aleatico, they also cultivate white grapes such as Grechetto for their Orvieto wines.

While located in Lazio, Trappolini is inside the DOC of Orvieto. The winery produces on average about 110,000 bottles a year, most of which are whites.

## TRAPPOLINI CENERETO



- Varietal/Blend:** 50% Sangiovese / 50% Montepulciano
- Farming:** conventional farming
- Soil:** Sandy clay
- Vine Age:** 5-7 years old
- Fermentation:** stainless steel vats at 25-27°C for 20 days
- Aging:** 4 months in steel tank / 3 months in bottle
- Alcohol:** 13.0%
- Fined:** yes
- Filtered:** yes
- Country:** Italy
- Region:** Lazio
- Sub Region:** Alta Tuscia
- Vineyard:** Loc. Magone
- Vineyard Size:** 10ha