



Trebulanum 2018

Made from a late-ripening variety grown in volcanic soils that is harvested in mid-October, the 2018 Casavecchia di Pontelatone Riserva Trebulanum is an inky dark wine with a near impenetrable appearance. From the Monti Trebulani subzone, this powerful wine offers dark fruit, sour plum, cherry skin and sweet tobacco. There is a note of lingering bitterness on the close that works with the wine's natural acidity to brighten the palate. I recommend you pair this wine with fatty meats or pork. This is a 6,000-bottle production.