

# Monastero Suore Cistercensi



## Coenobium



### At a Glance:

- **Appellation:** IGP Lazio
- **Uvaggio:** Trebbiano (45%), Malvasia (35%), Verdicchio (20%)
- **Average Annual Production:** 14,000
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 5 ha of gently sloping parcels surrounding the commune of Vitorchiano
- **Soil Types and Compositions:** Volcanic
- **Vine Age, Training, and Density:** Trained in Cordon, oldest vines date to 1963.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting, yields average 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

### In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel and fiberglass tanks
- **Pressing:** Hydraulic press
- **Time on Lees:** Wine remains on lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 12 months in stainless-steel and fiberglass tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered if necessary
- **Sulfur:** Applied at harvest and at bottling, with 80-90 mg/l total sulfur

### In The Glass:

The wine's co-harvested and co-fermented Trebbiano, Verdicchio, and Malvasia translate the power of Vitorchiano's volcanic soils with a sombre interplay of smoke and iron with green apple, fennel frond, and honey. Coenobium displays notable breadth—yet it is muscular and chiseled rather than corpulent.