



TERRE PORZIANE

Year Founded: 1970's

Region: Lazio, Italy

Founder/Winemaker:
Antonio & Fulvia Pulcini

Known for: Renowned
for its wines at the time
of the Roman Empire

-Organic-

Italy's list of transcendent white wines is short, compelling and idiosyncratic. It begins with three growers famed for their obsessive commitment to the indigenous grapes of their region, as well as to their individuality in expressing them. These men are Valentini, Gravner, and Miani. But over the past 30 years, a fourth, far more obscure producer, Antonio Pulcini, has quietly been turning out white wines of similarly mind-bending complexity. The obscurity of Pulcini's wines is in part due to his reclusiveness and how he chooses to sell his wines, exclusively from the cellar door of his estate, Terre Porziane. (He has long eschewed

importers and critics.) Pulcini chose to focus on indigenous white varieties that once made the region famous. Though always made by the same methods, the same grapes and the same terroir, these wines are not only a study in vintage subtleties, they demonstrate with remarkable clarity how profoundly white wine can develop with time in bottle. And, they further demonstrate just how relevant the wisdom of ancient wine traditions can resonate in our modern time.



2023/2024 Frascati Superiore



Pulcini makes an array of wines, but the best introduction to his style is his rendition of Frascati Superiore. He incorporates 40% Malvasia del Lazio into the conventional blend of Malvasia Candia and Trebbiano, and even these latter two varieties gain added character through his fastidious viticulture and famously low yields – less than half the legal limit. In his hands, this DOCG of often frivolous whites offers superb character and minerality. The wine is macerated on the skins for 4-5 days before fermentation with indigenous yeasts. The wine is kept on its fine lees until bottling in March.

If you're looking for a dry and refreshing white at incredible value, then this Frascati Superiore is hard to beat. Raised entirely in steel, this Lazio classic is crisp and bright, with subtle notes of yellow fruit, white flowers and balanced minerality.