

Remains of ancient farming villages and written documents from the 14th century bear witness to the extraordinary potential of this land for winemaking and cereal farming.

Evidence of vines surrounding the castle goes back to the 16th century, when the estate belonged to the Peretti family (Pope Sixtus V), whose members made numerous renovations to the castle and the agricultural structures. During the following three centuries, other landlords (the Falconieri, the Carpegna and the Florio) intensified the farming activities and beautified the castle by commissioning architectural works and the castle frescoes to prominent artists of the time, like Ferdinando Fuga and Pier Leone Ghezzi, among others.

In 1926 the Torre in Pietra estate was eventually acquired by Senator Luigi Albertini, editor-in-chief and co-owner of the national daily newspaper 'Corriere della Sera'. The 2,500-hectare estate was transformed into a model farm, specialising in milk production and was responsible for the introduction of the Holstein Friesians cattle breed in Italy. The Torre in Pietra trademark was then established. Luigi Albertini (grandfather of the current owners) intensified the estate's winemaking activity by enlarging the existing cellar (where incidentally considerable mammoth remains were discovered during the 1938 excavations) and planting new vines. During the 1970s and 1980s the estate attained its present set-up and, under the control of firstly Francesco Majnoni and Filippo Antonelli thereafter, was geared towards the production of top quality wines.



Above, a fascinating view of the Osteria dell'Elefante.
Below, from the left, the Castle's state room; the fermentation room steel tanks; Managing Directors Filippo Antonelli and Lorenzo Majnoni in the cellar.



From Rome: take the S.S. 1 Aurelia in the direction of Civitavecchia, exit at Aranova at Km. 23,200 and follow the signs for 'Cantina Castello di Torre in Pietra'.

From Fiumicino: take the Autostrada Fiumicino-Roma and exit at Fregene-Civitavecchia, then take the S.S.1 Aurelia in the direction of Civitavecchia-Grosseto and exit at Torrini Pietra. After 1 km, exit again at Km. 28,000, and, just past the McDonald's, follow the signs for 'Cantina Castello di Torre in Pietra'.

From Florence: take the Autostrada A1 in the direction of Rome, exit at Roma Nord and take the G.R.A. (Grande Raccordo Anulare) in the direction of Fiumicino, then take the exit for S.S.1 Aurelia Exit at Aranova at Km. 23,200 and then follow the signs for 'Cantina Castello di Torre in Pietra'.

From Civitavecchia: take the Autostrada A12/E80 in the direction of Rome and exit at Torrini Pietra, then, following the signs for Grosseto, take the S.S. 1 Aurelia. Exit after 1 km, at Km. 28,000 and, just past the McDonald's, follow the signs for 'Cantina Castello di Torre in Pietra'.

On Google Earth: The Castle and the Winery fly to 41°55'44.38"N 12°13'24.47"E.

The vineyards: fly to 41°53'48.50"N 12°14'26.34"E

Opening hours: Mon.-Sat. 8,30-13,00/14,30-18,30;
Sun. 9,00-13,00.



CANTINA CASTELLO DI TORRE IN PIETRA

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Passion for Organic 



On the side, grape harvesting in the 1940. Below, other products farmed on the estate: Extra Virgin Olive Oil Armonia and Sinfonia, Mixed-flower and Eucalyptus Honey, Chickpeas, Spelt, Spelt Linguine and Strozzapreti pasta, and the 5-litre oil pack.



The estate is located in the municipality of Fiumicino, along the Via Aurelia (the ancient Roman road), within the DOC Roma and IGT Costa Etrusco Romana appellation areas, and extends over 150 hectares. The vineyards occupy 50 hectares, the olive groves cover another 10 hectares, while a variety of cereals are farmed on the remaining 80 hectares.

The vines grow on the hills by the town of Maccarese, overlooking the coast directly West of Rome. The slightly hilly terrains of Pleistocene origin – rich in marine deposits – are partly sandy loam (used to produce white wines) and partly clay loam (used for red wines). The average altitude is 50 metres above sea level and the vineyards are mainly exposed southwards and westwards. The mild and breezy climate, typical of the Mediterranean area, protects the grapes from mould and diseases, and favours the production of high quality grapes through meticulous and devoted work in the vineyards.

The vines are cultivated according to the Guyot training system, with a plantation density of 5,000 vine stock per hectare. The red varieties grown on the estate are Sangiovese, Montepulciano, Cesanese, Syrah and Merlot; the white varieties are Vermentino, Fiano, Malvasia Puntinata, Chardonnay and Trebbiano. The vines and grains are organically farmed and no chemical pesticides or chemical fertilisers are used.

The cellar is inside the picturesque medieval village of Torrimpiaetra, which lies next to the castle that gives its name to the winery. It was set up in a cave that was purposely dug inside the tuffaceous hill behind the castle and has been used for wine conservation since the 16th century. After fermenting in stainless steel vats, the wine is stored inside concrete vats, while premium red wines are aged in wooden barrels. The total capacity of the cellar is about 8,000 hectolitres.

The Cantina Castello di Torre in Pietra vinifies only the grapes from its own vineyards and its total annual wine production is 4,000 hectolitres.

Inside the tuff grottoes you will also find the Osteria dell'Elefante (Elephant Hostelry), where our wines can be enjoyed in combination with traditional dishes of the Roman countryside, mostly prepared with ingredients produced on the estate or coming from other local organic farms.



Terre di Breccia IGT

The poor and pebbly terrain on the “Breccia” hill and the ideal exposure give a warm and intense colour to this wine. Fermentation in oak barrels and a full development in bottle are responsible for the display of elegant and complex notes to the nose. Suggested food pairings are ragu (meat sauce) pasta dishes and red meat.



Macchia Sacra IGT

From Fiano grapes only, this wine resonates with rich honey and hazelnut notes, followed by a hint of Mediterranean sea breeze. Full-bodied and intensely harmonic to the palate, this wine is an ideal partner for aromatic seafood dishes, white meat, vegetable pies and fresh cheeses.



ROMA Rosso DOC

This blend of Montepulciano, Cesanese and Sangiovese grapes aims at reviving the amiable wine once drunk in Roman hostleries. Ruby-red in colour, red berried fruits and sour cherry to the nose. Fruity and elegant to the palate, with a harmonious finish. It makes a perfect accompaniment for pasta, cheese and red meat.



ROMA Malvasia Puntinata DOC

A golden-yellow wine made exclusively from Malvasia grapes native to the Lazio region. Fruity and flowery notes to the nose, fresh and full-bodied to the palate. It is ideally served with starters and seafood first courses, crudités, fresh cheese and vegetable pies.



Merlot IGT

A warm and seductive wine partly aged in wooden barrels, Merlot reveals the signature aromas of ripe red berried fruits and spices. The mouthfeel is smooth, with round clean tannins, which draw to a close on a slightly bitter and mildly austere finish. It is an ideal accompaniment for simple and hearty traditional dishes.



Syrah IGT

The oak barrels where this wine partly ages enhance Syrah's typical notes: cherry, black pepper and peppermint blend together during prolonged bottle aging. A well structured wine with elegant tannins, Syrah is a perfect partner for pecorino cheese, white truffle scented first courses, beef fillet and barbecue lamb.



Searà IGT

A lively and elegant rosé wine from Syrah grapes. Protection from oxygen preserves the seductive overtones of white flowers, roses, raspberries and tomato leaves. Ripe mango hints are accompanied by a fresh, crispy and fruity mouthfeel. Perfect with any dish of the Mediterranean tradition.



Chardonnay IGT

A brilliant straw-yellow colour, with distinctive floral and fruity notes to the nose. Fresh though well-structured on the palate, this wine reveals the fragrance of green apples and the honey aroma of the golden delicious apple. It is an ideal accompaniment for seafood first courses, grilled fish, delicate risottos and grilled scamorza cheese.



Vermentino IGT

This typical grape of the Tyrrhenian coast benefits from marine breezes and the sandy soil. A brilliant straw-yellow, this wine reveals white flowers, ripe peach and aromatic herbs of the Mediterranean scrubland. Fresh and crispy to the palate, with fruity and mineral overtones. A perfect partner for any seafood dish.



Elephas Rosso IGT

A blend of Montepulciano, Sangiovese and Merlot grapes. Every grape brings its own essence, contributing to an extraordinary red wine. Red-ruby with a purple hue, this wine displays ripe fruits and fresh grass to the nose, confirmed on the palate by a lengthy finish. Suggested food pairings are cured meats, cheese, savoury pies and boiled meat.



Elephas Bianco IGT

A blend of Vermentino, Fiano and Trebbiano grapes, with a brilliant straw-yellow colour. With its marine note, Vermentino brightens up the body of Fiano on the nose, while enhancing the mineral aroma and sobriety of Trebbiano on the palate. It is an ideal partner for crudités, tartlets, seafood dishes and dairy products and cold dishes.



Spumante Brut

From Vermentino converted into sparkling wine adhering to the Charmat method. A long rest on the lees enhances the complex aroma of this wine, whose varietal and fermentation notes are enriched by a full development in bottle, leading to overtones of white flowers and citrus. Perfect as an aperitif.

