



Producer Overview

- Castello delle Regine was founded in 1994 by Paolo Nodari and Livia Colantonio. The vineyards are located in Umbria, halfway between Rome and Orvieto. The estate encompasses 1,200 acres of land, 200 of which are dedicated to vineyards. Under the supervision of winemaker Franco Bernabei, old clones of Sangiovese Grosso and Merlot, along with other local varietals, are cared for and cultivated. The newly renovated winery is located in the heart of the Valle delle Regine. Vineyards are managed with the utmost respect for the environment – in fact, the philosophy of the estate is “the best wine from the best land”.

WINES

Bianco delle Regine

A unique and exciting blend of 30% Chardonnay, 30% Sauvignon Blanc, 30% Riesling and 10% Pinot Grigio. Bianco delle Regine is a complex and elegant wine which personifies the very best of each varietal. The wine shows the structure and body of the Chardonnay, the floral notes of Riesling, the citrus flavors of Sauvignon Blanc, all complemented by the freshness and acidity of Pinot Grigio.

Poggio delle Regine Bianco

This fresh and crisp white wine is made from typical Umbrian grapes 80% Grechetto and 20% Malvasia from our estate. It is vinified at cold temperatures in stainless steel tanks to maintain the freshness and aromas of the grapes.

Camelia Rose

This wine is made with 100% Montepulciano d’Abruzzo grapes from our estate. It has intense rose color with hints of pure ruby. On the nose it is fresh with floral scents of violet and lilac accompanied by notes of black cherry and pomegranate. Appealing on the palate, this wine reflects its fresh and bright aromas. It pairs well with a variety of spring and summer recipes and is perfect with shellfish and fish dishes.

Poggio delle Regine Rosso

A young red wine from 85% Sangiovese and 15% Merlot grapes from the estate, expresses the characteristic notes of the central red Italian wines with a well-balanced maturation. Easy to drink with some final spicy notes, and is perfect for many occasions.

Rosso di Podernovo

This flavorful wine is obtained from grapes grown on our Podernovo Estate. It is a blend of 80% Sangiovese, 10% Montepulciano, and 10% Syrah. The wine has a deep red color with hints of purple, the persistent scent of red fruits and a touch of spice in the finish. It is aged for 12 months in Slavonian oak and Allier barriques. It ages in bottle for 6 months prior to being released.

Princeps

A selection of 60% Cabernet Sauvignon, 20% Merlot, and 20% Sangiovese. This blend showcases the best characteristics of each varietal, the soils and microclimates unique to Castello delle Regine. The resulting wine is one of a great style and character. The wine ages for 14 months in French Allier barriques and rests in the bottle for another 3 years after that.

Merlot

Castello delle Regine Merlot has garnered the prestigious Tre Bicchieri award, from the respected Italian wine guide Gambero Rosso, for three years in a row. This elegant expression of the varietal showcases the true terroir of Castello delle Regine. The wine is aged in French oak barriques for 14 months, followed by at least two years in the bottle prior to release.

Selezione del Fondatore

Made from the heralded Sangiovese Grosso. The fruit for this Sangiovese comes from a strict selection of 40 year old vineyards of exceptional quality. This wine is complex and full-bodied yet soft with smooth tannins that leave you with an unforgettable wine experience. Aged for 12 months in French barriques and rests in the bottle for a minimum of 36 months. The wine will pair with heartier dishes as well as age gracefully in your cellar.

