



IT-BIO-006
Agricoltura Italia



TENIMENTI LEONE

VULC NUM

The volcano, primordial force, shapes the earth and preserves the memory of the underground fire.
Vulc Num is the voice of an invisible energy.



Grapes	100% Bellone
Denomination	Roma DOC
Vintage	2024
Production zone	Lanuvio, Via Fontana Parata
Altitude	130 metres a.s.l.
Cultivation	Organic
Soil	Soils of volcanic origin, sandy clay
Planting density	4.300 vines per hectare
Yield per hectare	90 – 100 quintals
Training system	Manual harvesting of grapes in 18 kg boxes

Vinification & aging

The grapes have been vinified in purity. The must obtained by soft pressing has been subjected to a static cold decantation to promote natural clarification. The fermentation at a controlled temperature of 18 °C for 12 days was carried out using selected varietal yeasts, to best enhance the aromatic profile of the vine. The wine aged for 6 months on fine lees in stainless steel tanks, is subjected to a soft filtration before bottling, to preserve structure and taste persistence.

Alcohol content	12.5% Vol
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Tasting notes

Colour

Straw yellow with greenish reflections.

Nose

The wine has a complex aromatic profile with notes of citrus, white blueberry and violet enriched by a slight smoky note.

Taste

It stands out for its freshness, good volume and a marked minerality resulting from the volcanic soils that characterize the growing area.

How to present it on the wine menu

Bellone "Vulc Num" 2024 biologico – Tenimenti Leone



Curiosity about the wine's name
[Vulc Num]

Born as a free reinterpretation of Vulcnium, an erudite term with roots in Latin, this name is deeply connected to the volcanic soil of the hills. The volcano is not only a geological element but also a symbol of enduring strength and vitality. The name combines the reference to the volcano "Vulc" with the word "Num," which evokes the concept of *numen* – a Latin term that, in Roman culture, represented a manifestation of divine power and wisdom.