**Bellone Bianco Wine**

**Bellone** **Bianco** is a light-skinned white wine grape variety from [Lazio](http://www.wine-searcher.com/regions-lazio), Italy. It is grown mostly in the vineyards around the Italian capital Rome (where it has been cultivated since antiquity), and plays an important part in the light, delicate white wines of the [Roma](http://www.wine-searcher.com/regions-roma) DOC. In fact, it is so significant to the region's viniculture that *Roma Bellone* is one of only two varietal wine styles covered by the DOC title. Single-variety Bellone Bianco wines are also made in [Marino](http://www.wine-searcher.com/regions-marino) (in the Castelli Romani just south of Rome) and from the coastal vineyards around [Nettuno](http://www.wine-searcher.com/regions-nettuno).

Although most often made into light, fresh-styled white wines such as those mentioned above, the variety is sometimes used to produce sweet, [late-harvest](http://www.wine-searcher.com/technical-wine-terms-g-l.lml#lateharvest) wines. Its *Arciprete* ("archpriest") clone has proved particularly well suited to this application. Bellone Bianco grapes were once a key component in sweet *Frascati Cannellino*, although this is now typically produced from Malvasia and Trebbiano (the classic [Vin Santo](http://www.wine-searcher.com/regions-vin%2Bsanto) recipe).



Bellone Bianco Grapes
© MIPAAF

Bellone Bianco vines are highly vigorous, and produce large bunches of medium-sized, late-ripening berries.

Bellone Bianco has a lesser-known, dark-skinned cousin, *Bellone Nero*.

**Synonyms include**: Arciprete Bianco, Cacchione, Pampanaro, Bellobuono.

**Food matches for Bellone Bianco include:**

* Lamb cooked in white wine with mint sauce
* Chicken tagine
* Pasta with lemon and broccoli