

753

ROMA DOC Rosso



VINE VARIETY: Cesanese

ALCOHOL CONTENT: 13,00 %

FIRST YEAR OF PRODUCTION: 2020

GEOGRAPHICAL LOCATION OF THE GRAPES: volcanic slopes south of the capital

SOIL: volcanic

EXPOSURE: south

WINE-GROWING METHOD: spurred cordon rows

YIELD FOR HECTARE: 8 tons ca.

GRAPE HARVEST: manual, in the second half of October

WINE-MAKING: cryomaceration of the grapes crushed for 48 hours at 10 ° C, fermentation at 22 ° C with slight reassembly, racking after 6 days of maceration

AGING AND REFINING: steel

COLOUR: deep red

BOUQUET: hints of forest fruit, wood, earth, leather, tobacco

TASTE: soft, round, velvety with balanced tannins

SERVE WITH: red and spicy meats

BOTTLE: 0,75 l.

