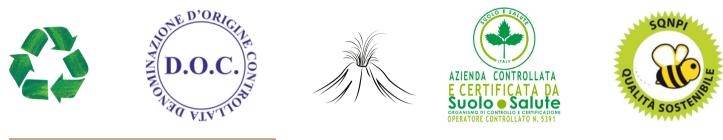
753 **ROMA DOC Rosso**



VINE VARIETY: Cesanese ALCOHOL CONTENT: 13,00 % FIRST YEAR OF PRODUCTION: 2020 **GEOGRAPHICAL LOCATION OF THE GRAPES:** volcanic slopes south of the capital **SOIL:** vulcanic **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.



