

VINEA DOMINI

ROMA DOC ROSSO

Central Italian DOC wines are characterised by strict and rigorous production regulations. The DOC Roma, published recently, however, is characterised by a set of modern regulations which aim to interpret modern consumer tastes while respecting the ampelographic tradition of the province of Rome.

Vinea Domini Doc Roma, is produced from Montepulciano, a varietal very present on our hills prior to phylloxera. Its strength lies in the olfactory analysis: the wine is a condensation of wild berries, very intense and persistent.



VARIETAL CHARACTERISTICS

Fruity, spicy, well-balanced,
well-bodied, persistent.

DENOMINATION:

D.O.C. (Denominazione di Origine Controllata)

TYPE OF SOIL:

volcanic soil and tufaceous clay

VINE TRAINING SYSTEM:

spurred cordon

ALCOHOLIC CONTENT:

13% vol.

AROMA:

evident notes of ripe red fruit, particularly cherry, blackberry and plum. Spicy scents and harmonious vanilla thanks to time in wood

TO BE SERVED WITH:

spicy grilled meats and Roman specialities: sweetbreads with artichokes, Roman-style tripe, “coda alla vaccinara” (oxtail stew with vegetables) and “coratella” (offal)