

impera

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roma.doc

Classification:
Roma DOC

Grapes:
Montepulciano, Cesanese
comune, Sangiovese, Syrah

Soil type: volcanic

Vineyard position:
in the western part of the Roman hills
(Roma DOC)

Alcoholic gradation: 13,5%

View: ruby red

Smell:
intense berry fruit character
followed by spices hints

Taste:
full bodied. Gently soft and tannic.
Long persistence

Suggested pairings:
it goes well with traditional dishes of the
Roman cuisine, such as 'Saltimbocca alla
romana'. Grilled meat pairing is a must try!

A wine born in the land of Gladiators



Our vision is to restore the prestige of classic grape varieties that have been cultivated in the Roma region since the dawn of the Roman Empire.

Our vineyards, in the hills surrounding Rome, grow at an altitude of 200 meters on volcanic soils.

We *green harvest* twice a year to reduce crop size, hand-pick the vineyards, and employ careful sorting to ensure quality.



VIOLONE
An ancient clone of the
Montepulciano grape



CESANESE
The native grape variety
that you can find only
in the Roma area



SANGIOVESE
One of the most widespread
grape variety in central Italy
since ancient times



SYRAH
A grape brought from the
Rhône region by Romans
hundreds of years ago

