



CANTINE
VOLPETTI



ROMA DOC RED

Grapes: Montepulciano, Sangiovese and Cesanese

Training system: Cordon spurred.

Vineyard density: 4,000 per hectare.

Yield: 90 q/l per hectare.

Harvest period: First days of October.

Vinification: Maceration with pumping over and punching down for about 20 days, temperature controlled fermentation, malolactic fermentation in steel.

Maturation: Stainless steel tanks and wood.

Alcohol: 13% vol.

Serving temperature: 18 - 20 °C

Tasting profile: Intense ruby red colour, ripe red fruit nose with spicy notes. Balanced dry mouth and slightly tannic.

Pairing suggestions: Perfect with red meat, cheeses and seasoned salamis.