

impera 01



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ROMA DOC

2016

Grapes	Montepulciano, Cesanese comune, Sangiovese, Syrah.
Winamaking	In the western part of the Roman hills (Roma DOC) After the hand-picking harvest, the grapes are vinified separately and fermented at a controlled temperature in steel tanks.
Aging	6 months in French oak tonneaux and one year in bottle.
Features	Ruby red, intense berry fruit character followed by spicy hints full bodied. Gently soft and tannic. Long persistence.
Pairing	It goes well with traditional dishes of the Roman cuisine, such as Saltimbocca alla romana (veal cutlets with ham and sage). Grilled meat pairing, like ribeye or lamb chops, is a must try!
Alcohol	13,5%