



EMPSON & CO.
Experience Italy in a Wine glass



"Roma DOC" Bianco DOC

Bright pale yellow. On the nose, releases intense floral and white pulp fruit aromas, which then turn towards mineral sensations. In the mouth, is smooth, and sapidity and freshness give great drinkability and pleasantness, closing with a long persistence.

Wine exported to: USA, Australia and Canada

Most recent awards

LUCA MARONI: 94



Winemaking and Aging

Grape Varieties:

A blend of Malvasia Puntinata and Bombino

| | |
|-------------------------|-----------------|
| Fermentation container: | Stainless steel |
| Type of yeast: | Selected |
| Aging containers: | Stainless steel |
| Aging in bottle: | Several months |
| Closure: | Screwcap |

Vineyard

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|--------------------|---|
| Vineyard location: | Monte Porzio Catone |
| Soil composition: | Red soil of volcanic origin rich in microelements and clay. |
| Vine training: | Spurred cordon espalier and guyot |
| Altitude: | 1,479 feet (451 meters) above sea level |

Tasting Notes and Food Pairings

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|------------------|--|
| Tasting notes: | Bright pale yellow. On the nose, releases intense floral and white pulp fruit aromas, which then turn towards mineral sensations. In the mouth, is smooth, and sapidity and freshness give great drinkability and pleasantness, closing with a long persistence. |
| Food pairings: | : Ideal for seafood starters, risotti, various fish dishes, poultry, fresh cheese, Asian cuisine, or Spaghetti alla Carbonara. |
| Aging potential: | Up to 2 years |
| Alcohol: | 12 % vol |
| Winemaker: | Valerio Fiorelli |

