



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
Closure:	Screwcap

Vineyard

Vineyard location:	Monte Porzio Catone
Vineyard size:	7.4 acres (3 hectares)
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

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

