



EMPSON & CO.
Experience Italy in a Wine glass



"Roma DOC" Rosso DOC

Deep, bright ruby red. Intense on the nose, with sensations of ripe red fruits, spirited cherries, and red flowers, all wrapped in a very pleasant balsamic note. Very smooth on the palate, pleasantly tannic, well-balanced, elegant, and with a very long persistence.

Wine exported to: USA, Australia and Canada

Most recent awards

LUCA MARONI: 93



Winemaking and Aging

Grape Varieties:	50% Montepulciano and at least 35% Cesanese Comune, Cesanese di Affile, Sangiovese, Cabernet Sauvignon, Cabernet Franc, or Syrah, alone or in combination. Up to 15% other red grape varieties eligible in the Lazio region.
Type of yeast:	Selected
Aging before bottling:	Several months
Closure:	Screwcap

Vineyard

Vineyard location:	Monte Porzio Catone
Soil composition:	Volcanic soils composed of pozzolana and sand, located in hilly areas influenced by sea breezes
Vine training:	Spurred cordon espalier
Altitude:	1,479 feet (451 meters) above sea level

Tasting Notes and Food Pairings

Tasting notes:	Deep, bright ruby red. Intense on the nose, with sensations of ripe red fruits, spirited cherries, and red flowers, all wrapped in a very pleasant balsamic note. Very smooth on the palate, pleasantly tannic, well-balanced, elegant, and with a very long persistence.
Serving temperature:	Best at 14-16 °C (57.2-60.8 °F).
Food pairings:	Ideal for Prosciutto, first courses, such as pasta with ragù, risotto with salsiccia, lamb and pork, semi-aged cheese, or coda alla vaccinara.
Aging potential:	Up to 5 years
Alcohol:	13%

Winemaker:

Valerio Fiorelli

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