



Winery: Castello di Torre in Pietra

Region: Lazio

Locale: Torrimpietra

Farming: Certified Organic

Site: Sandy, stony loam, about 50 meters above sea level. A good dose of calcareous material.

Grapes: Montepulciano 50%, Cesanese 35%, Sangiovese 15%

Fermentation and Aging: Fermentation on the skins for 10-12 days at 20-23°C, thereafter post fermentation maceration for another 7-10 days at somewhat higher temps. Remains in stainless steel until Malo is finished, then racked to cement vats for 3 months of fining.

Notes: Bright ruby red. On the nose, sweet red fruits, ripe wild cherry, warm, pleasing, elegant. A wine of great harmony and pleasure.

Pairing: Roma di Castello di Torre in Pietra is not a Prima Donna, but is instead a perfect gentleman, consorting readily with anyone without penalty. Lots of possibilities for this versatile red wine - all cheeses, red meat, pastas with plenty of body, pizza, risotto, etc. It's hard to imagine a plate of amatriciana or carbonara without Roma Rosso!!