

Tenimenti Leone

"Capomunni" DOC Rosso Roma



The name "Roma Capomunni" is a song about Rome and its beauty by Nino Rota and also recalls the latin "Roma Caput Mundi", a Latin phrase used to describe a metropolitan city as the capital of the known world in the first centuries A.D. The graphic elements on the label pick up on iconic elements for Rome (the Roman coin) and the vintage Fiat 500 (one of Italy's iconic symbols around the world).

Vinification: All the red grapes used in the Capomunni Rosso Roma DOC blend (Montepulciano, Syrah, Merlot) are harvested by hand into crates at the optimal stage of maturity and vinified individually. Fermentation takes place with selected yeasts in stainless steel for about 10-15 days at a constant temperature of 26-27° C. A portion is refined in French oak casks and barrels where malolactic fermentation takes place. Blending of the different varieties of wine takes place just before the final stages of preparation for bottling. This is followed by a short period of refinement in the bottle for around three to six months before release.

Grape varieties : 50% Montepulciano, 35% Syrah, 15% Merlot

Altitude : 130m ASL

Soil : Sandy clay loams of volcanic origin

Alcohol : 14%

Tasting notes :

Aromas of sour cherry, spices and tobacco. Delicious with grilled meats.



Organic

