Tenimenti Leone

Roma Capomunni Rosso DOC

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.

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



Soil Sandy clay loams of volcanic origin

Alcohol 14%

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

Banville Wine Merchants

www.banvillewine.com

ROMA

CAPOMUNNI

ENIMENTI LEONE

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