



COLLE DE' CONTI

ROMA DOC RED



The Roma DOC Rosso Colle de' Conti is an intense and authoritative expression of the winemaking tradition of the capital. A wine with a strong and refined character, made from carefully selected grapes grown on volcanic soils, it combines strength, elegance, and a deep connection to the Roman terroir.



Wine Name: Roma Red

Denomination: IGT Lazio

Grape Variety: 50% Montepulciano, 20% Cesanese, 20% Merlot

Alcohol Content: 13.5% Vol.

Production Area:

Hills of the province of Rome. Volcanic soils, well-draining and rich in micro-minerals.

Vineyard Altitude:

Between 200 and 300 meters above sea level.

Training System:

Guyot and spurred cordon. Planting density: 4,000 vines/ha.

Winemaking:

Traditional fermentation at controlled temperatures (24-26°C) with maceration on the skins for about 12-15 days.

Aging in stainless steel followed by resting in the bottle.

Organoleptic Characteristics:

Color: Bright pale pink with peach reflections.

Aroma: Fresh and floral, with hints of rosehip, pomegranate, and small red fruits.

Taste: Balanced, fresh, and savory, with a pleasant smoothness and a fruity finish.

Recommended Pairings:

Perfect with rich pasta dishes, grilled red meats, game, and aged cheeses.

Serving Temperature:

16-18°C