



Vergani

ROMA ROSSO CLASSICO ROMA DOC DAMIANO FEDERICI



Roma DOC, Damiano Federici, Lazio, Italy

Taste



Dry

Sweet



Fruity / Soft

Spicy / Herb



Light

Heavy / Rich

Vintage

2022

Notes

Bright ruby red; the nose is broad, with notes of ripe red fruits that blend well with notes of licorice and spices. The palate is robust and full-bodied thanks to tannins well present in the structure of the wine.

Accompanying

to red meat and medium / long aged cheese.

Vinification

Vinification at controlled temperature followed by maceration for about 20 days. After fermentation, the wine is refined on the fine lees for about 4 months with weekly bâtonnage. From January, the wine is aged for 6 months in 500 L tonneau of French oak.

Grape varieties

60% Montepulciano, 40% Cesanese

Alcohol

14.5%

Format

75 cl

DAMIANO FEDERICI

In Zagarolo, an ancient village built on a tufa hill, stands the Federici winery. Here, in this place steeped in history, Antonio Federico began producing wines with regional personality in 1960. To this day, the winery is a leader in the production of regional grape varieties such as Malvasia, Trebbiano, Nero Buono and Cesanese. In 2001, son Damiano took over the reins of the winery and once again raised the quality standards enormously. Damiano also operates a few hectares in the Roma classico DOC under his own name. A vineyard located just a few kilometers from the Colosseum in the city of Rome.