

Vergani



## ROMA BIANCO CLASSICO ROMA DOC DAMIANO FEDERICI



Roma DOC, Damiano Federici, Lazio, Italy

Taste   
Dry Sweet

  
Fruity / Soft Spicy / Herb

  
Light Heavy / Rich

Vintage 2022

Notes Pale straw yellow; aromas of flowers, mint and lime. In the mouth it is spicy, mineral and juicy with good tension.

Accompanying Dishes based on raw fish, but also white meat and medium ripe, rather mild cheese.

Vinification Fermentation at controlled temperature for about 30 days. After fermentation, the wine is drawn off and left on the fine lees for 60 days with frequent bâtonnage. Then it rests in steel tank for 40 days, then filtered and aged in bottle for at least 30 days.

Grape varieties Sauvignon Blanc, Malvasia

Alcohol 14.0%

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.