

TIPOLOGIA: Still red wine I.G.P.

GRAPES: 100% MERLOT. An international historical vine, with a unique and enveloping personality, it is able to satisfy both the palate of a refined taster and that of a novice enthusiast.

COLOR: Ruby-red with violet reflections.

BOUQUET: Intense with aromas of quite ripe red fruit such as cherry, raspberry and blackberry with a slight nuance of red fruit jam together with spicy notes deriving from the wood.

TASTE: Compact and enveloping, rich in sensations of Mediterranean white fruits, that alternate with thyme and lavender. An excellent gustatory strength emerges, savory and intense. It is velvety at the palate with balanced tannins.

PRODUCTION AREA: Western Sicily. In highly impermeable soils, sub-alkaline ph, clayey with a good content of nutritional elements that protect the delicacy and fragrance of its aromas.

TRAINING METHOD: Espalier.

ALTITUDE EXPOSURE: East / West, 250 meters above sea level.

PLANT DENSITY: 4.000 plants for hectare.

ALCOHOL CONTENT: 12% vol.

SERVICE TEMPERATURE: 18°-20°C.

PAIRINGS: Excellent with grilled meats, roasts and cheeses.

CLIMATE: Mediterranean.

ALLERGENS: Contains sulphites.

DRINKABILITY: 4/5 years.

FORMAT: 0,750 ml.



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