



VETUS

VETUS ROMA DOC

Volcanic and powerful with an intriguing spiciness of black pepper.

In the mouth it has pulp, substance and elegance. An ancestral wine of balance and refinement.

To drink when looking for inspiration.

ORIGIN / VINTAGE / ALCOL PERCENTAGE:

Frascati, Rome, Italy / 2021 / 14% vol.

VARIETAL: Montepulciano and Shyraz

VINEYARD: Guyot and spurred cordon vines 20 years old on volcanic soils with prevalence of basalts, exposed to mediterranean wind. 4000 vines per hectar.

HARVEST: Middle september (Shyraz), october (Montepulciano)

FERMENTATION: Very soft pressing, selected yeasts, in temperature-controlled steel tanks (22-25 °C)

AGEING: Aged 7 months steel (2/3 - Montepulciano) o french oak barriques (1/3 - Shyraz), 3 months in bottle

NOSE: Silky and sexy purple colour, the nose is blackberry and blueberry, olive, pepper, clove, mint and licorice, herbs and smoke. Very sensual and fleshly.

CHARACTER: Exotic and asian food, Lamb Shawarma, Gyros, Asian 5-spice pork, and even Indian tandoori meats. Or simply with sausages of all kinds.

OCCASION: To drink when you are looking for inspiration while listening to Rock& Blues.

PRODUCTION: Entirely produced and bottled by Merumalia, 2.500 bottles

BOTTLE: 750 mL Tapered Bordeaux bottle

SUSTAINABILITY: Net bottle weight 500 gr, eco-friendly packaging, use of green energy (certified by Tüv Süd), energy savings in the cellar