



# VETUS RISERVA

## VETUS ROMA DOC RISERVA

"The expectation of pleasure. It is pleasure itself." A wine that has to be desired. It has the makings of champions, it should be tasted calmly to the end, where it explodes with flavor and sapidity.

### ORIGIN / VINTAGE / ALCOL PERCENTAGE:

Frascati, Rome, Italy / 2019 / 15,5 % vol.

**VARIETAL:** Montepulciano, Shyraz

**VINEYARD:** Guyot and spurred cordon vines 25 years old on volcanic soils with prevalence of basalts, exposed to mediterranean wind. 4000 vines per hectar.

**HARVEST:** Half september (Shyraz), October (Montepulciano)

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

**AGEING:** 7 months in steel (2/3 Montepulciano) or french oak barrels (Shyraz), 24 more months in french oak barrels (blend) then refined 3 months in bottle

**NOSE:** spices and undergrowth, bouquet of ripe fruit and roasting.

**CHARACTER:** strong and deep, elegant and concentrated, territorial and rooted in its volcanic nature.

**OCCASION:** in armchair with friends always remembering the episodes of the heart

**PRODUCTION:** Entirely produced and bottled by Merumalia, 300 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