

# Italian wines in the world: Gotto D'Oro's Roma Rosso DOC Vinea Domini

scritto da Giovanna Romeo | 2 Maggio 2019



**Roma Rosso DOC Vinea Domini**

**Color: red**

**Year of production: 2017**

**Price:** 7.50 euros

**Annual production:** 6000 bottles

**Denomination:** DOC

**Aging:** barrique 1 year

**Grapes:** Montepulciano 60% and Sangiovese 40%

Lazio, Roma Doc and the Castelli Romani: denominations that boast tradition and culture. Since the Etruscan period, in fact, the Romans reached levels of excellence in learning the techniques of viticulture, they destined the best lands to become vineyards, choosing, in particular, plots of volcanic soils. From these generous places with a long winemaking tradition, in 1945 the "Gotto D'Oro" Social Winery was born. 1200 hectares of vineyards for 210 members, which today face a careful and conscious market with the Vinea Domini, the excellence line of the winery. Native and varietal vines in the wake of tradition and cultural interaction, with the cultivation of grapes such as petit verdot, Cabernet Sauvignon, syrah, Chardonnay, viognier e Sauvignon. Roma Doc Rosso Vinea Domini represents, instead, the enological culture of central Italy: traditional vines on tuffaceous and volcanic soils, a favorable climatic situation that allows quality and excellence. An increasingly "emerging" territory in the Italian wine scene.

Roma Doc Rosso is a fruity and floral chalice with a ruby □ red color and purple reflections. Delicate nuances of carnation flowers, potpourri, dried herbs, spices, peel of red oranges open to a taste of dark red fruits, blackberries and cherries. A finish of spices, cocoa and the sweetness of a passage in wise and generous wood that harmonizes taste and plays with tannins. A wine of good structure and persistence, it goes well with Roman dishes, or more simply with a grilled meat. To be served at a temperature of 18 degrees.

### **Company Profile**

Gotto d'oro winery preserves the ancient wine making tradition of the fertile Castelli Romani area to the south of Rome, which traces its roots back to Roman times, and gives the company its brand name "Gotto" (goblet).

In fact, the term derives from the Latin guttus, an alternative form of gutus (jug or flask), and indicates a

vessel used for drinking wine.

The international reputation of Grotto d'oro's products is such that they have come to be associated with the history and monuments of Rome itself, the Eternal City.

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