



VETUS, Roma DOC rosso by **Merumalia**, has a nice ruby red colour with purple highlights. It has a tasteful and intense aroma with notes of red fruits on a spicy background. Caressing taste, soft and harmonious with good tannins and well balanced. The autochthonous grapes are grown on the north side of volcanic, rocky soil (mineral rich) of Castelli Romani, respecting the nature and the environment. The **VETUS** grapes production has an upper limit of 8 tons per hectar (much less then permitted). The fermentation initiated with selected yeast, is thermally controlled in inox containers. The wine is aged in part in inox steel and in part (1/3) in French oak before being blended.

VINTAGE - ALCOHOL: 2017 -13 % Vol. / 2016 -13,5 % Vol.

GRAPE VARIETY: Montepulciano, Shiraz

VINEYARD: Espalier structure guyot and spurred cordon, > 4000 vines/ha

Average height above sea level: 190 m

Exposure: North-North West

HARVEST PERIOD: Half September (Shiraz), October (Montepulciano)

FERMENTATION: Selected yeast, in inox tanks at controlled temperature (22-25°C)

PRODUCTION: Produced & Bottled by Merumalia Soc. Agr. 2000 bottles

AGEING: 7 months in inox (66%) and in french oak (34%), 3 months in bottle

COLOUR: Ruby red

CHARACTER: Mineral, fruity, herbaceous

NOSE: Intense and elegant. Red fruits and spicy notes

TASTE: Involving, smooth and balanced. Tannins present

PAIRING: Barbecue, wild game and salami

SERVICE TEMPERATURE: We recommend to serve it at 16°-18° C