

VINO FINO

Explore a World of Wine

CASTELLO di TORRE in PIETRA ROMA ROSSO DOC 2024



\$34.99

Product Code:	32183	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Lazio	Volume:	750ml
Sub Region:	Roma DOC	Alcohol:	13.0%
Style:	Red	Grape:	50% Montepulciano, 35% Cesanese, 15% Sangiovese
Variety:	Red Blend		



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TASTING NOTES

Originally a mediaeval fortress with its characteristic lookout towers, the 17th century castle located near the coast north of Rome was once owned by the Vatican and then by Roman nobility. In 1635 the winery was excavated from the compressed volcanic ash. Their motto is therefore "400 vintages"! Purchased by ancestors of the Antonelli family (see Umbria) in the 1930s, the farm was famed for its milk production but was converted to viticulture in the 1960s.

This juicy red is inspired by the Roman osterie – taverns – of yesteryear and is packed with sweet ripe fruit, sour cherry and perfectly balanced by moderate tannins. Not surprisingly, it is a wine to be enjoyed with abundant food.

Winery notes (2024 Vintage)

"The Rome DOC blend, seeks to restore the identity of the wine that-from the same soft hillsides exposed to the sun and traversed by gentle breezes described in Roman oenology texts-has been produced in this area for millennia.

Ruby red colour with brilliant reflections. The nose has sweet hints of red fruit, ripe sour cherries, warm and enveloping notes in perfect balance with the taste sensations, which are fruity and elegant, without smudges, without excesses. A wine of great harmony and pleasantness."

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CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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