

CESANESE DI OLEVANO ROMANO

(chay-za-NAY-zay)



ESTATE NAME

COMPAGNIA DI ERMES

(kom-pahn-YEE-ah • dee • air-MAYZ)



REGION / LOCATION
ESTATE SIZE

Lazio. Town of Olevano Romano.



VINIFICATION

Maceration in tanks
for 14 days.



BARREL TYPE

No barrel ageing.



BARREL AGE

No barrel ageing.



MATURATION
IN BARREL

No barrel ageing.



MATURATION
IN BOTTLE

3 months.



PRODUCTION
QUANTITY
(THIS WINE)

1,000 cases.



ESTATE
PRODUCTION
QUANTITY

2,000 cases.

Bottle image
forthcoming



ALTITUDE

420-280 meters.



VINE DENSITY

4,500 vines/hectare.



VINE TRAINING

Albarello-romano.



SOIL

Calcareous.



GRAPE VARIETIES

100% Cesanese.



ALCOHOL

13% by volume.



ACIDITY

5.73% G/L

Tasting Notes: To say “a great wine from Lazio” is usually a misnomer. Italy’s greatest city, Roma, may be the center of the Ancient world, but the wines have historically left a lot to be desired. Not anymore. Cesanese, Lazio’s most important grape, is thriving in the hands of Mariano Mampieri, a Roman who believes it can be the “pinot noir” of central Italy. And we think he’s on to something. Spicy peppers, bright pomegranate and currant notes, and fig essence are the hallmark characteristics of Cesanese.



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