

# CESANESE DI OLEVANO ROMANO RISERVA

(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

Barrique (allier).



BARREL AGE

First and second passage.



MATURATION IN BARREL

12 months.



MATURATION IN BOTTLE

6 months.



PRODUCTION QUANTITY (THIS WINE)

580 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

13.5% by volume.



ACIDITY

7.06% G/L

**Tasting Notes:** Rome's most important grape varietal, Cesanese, is often thin, a bit astringent. But when in the hands of a master, it's like a hybrid blend of Pinot Noir and Aglianico -- rich, spicy complexion with elegant intensity and expression. It is an utterly stunning wine. Interestingly, Compagnia di Ermes gets its name, Ermes, from Hermes, the Roman god. Estate owner Mariano Mampieri found an amazing marble bust of Ermes in their vineyards, dating back to the Roman period, and obviously, the name stuck.



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