

SANTOPARDO

ROMA D.O.C. ROSSO



Wine type:	Red wine
Grapes:	Montepulciano, Sangiovese
Appellation:	Roma DOC
Production area:	Latium, Italy
Bottle size:	750 ml
Serving temp.:	16 - 18° C
Alcohol content:	13% Vol.

Colour: Deep ruby colour.

Fragrance: Pleasant bouquet with notes of ripe red fruit, spicy scents and vanilla thanks to time in wood.

Taste: Dry, full, velvety and harmonious palate.

Pairing: It is ideal with wild fowl, braised meats and hard cheeses.

VINIFICATION:

Harvest takes place at the end of September and the harvested grapes undergo alcoholic fermentation and maceration at a controlled temperature; afterwards, there are racking and soft pressing of the marc. Finally, ageing takes place partly in stainless steel and partly in traditional 225-litre barriques.



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ROMA D.O.C. MALVASIA PUNTINATA



Wine type:	White wine
Grapes:	Malvasia Puntinata
Appellation:	Roma DOC
Production area:	Latium, Italy
Bottle size:	750 ml
Serving temp.:	10 - 12° C
Alcohol content:	13% Vol.

Colour: Straw yellow colour.

Fragrance: Fruity bouquet with notes of apricot and melon, and soft sensations of citrus and aromatic moss.

Taste: Pleasantly fresh with bright acidity and notes of citrus fruit.

Pairing: It is ideal of fish, shellfish, traditional roman rice and pasta dishes.

VINIFICATION:

At the end of the harvest, the grapes are softly pressed and the flower must obtained ferments at a controlled temperature in stainless steel tanks. Before bottling, the wine matures for several months on the lees in stainless steel tanks in order to acquire more structure and complexity.



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FRASCATI D.O.C.



Wine type:	White wine
Grapes:	Malvasia, Trebbiano
Appellation:	Frascati DOC
Production area:	Latium, Italy
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	13% Vol.

Colour: Straw yellow colour.

Fragrance: Fresh and fruity bouquet with notes of white-flesh fruit and hints of herbs.

Taste: Delicate, harmonious with pleasant aromatic after-taste.

Pairing: It is ideal as an aperitif and with traditional Roman dishes, omelettes and white meat dishes.

VINIFICATION:

Harvest is carried out manually at the beginning of October, with careful selection of the grapes. Fermentation takes place over approximately 15 days in temperature-controlled steel tanks. Finally, the wine rests for 5 months in steel and a couple of months in the bottle.

