

Selcerossa

Roma DOC Classico



Production: 15.000 bt/year. First Vintage: 2018

Bottle	Vintage	ExW Price	Box	Discount
0,75 L	2019	-	6/12 bottles	-



grape varieties

Montepulciano and Syrah



vineyards & soil

Espalier, 4000 plants per Ha. Volcanic Soil



winemaking technique

Steel and 4 months in tonneaux

tasting notes



Brilliant ruby red with nuances of violet accompany notes of red fruits, violets, sweet spices and tobacco on the nose. Selcerossa is medium body, it is soft and persistent with well-balanced tannin.



serving temperature

16 - 18 C.



alcohol

13,5 % vol.

food pairing



Red meats, stews, and medium-aged cheeses



awards

93 pt Luca Maroni *Vintage* 2019
94 pt Luca Maroni *Vintage* 2018