



Compagnia di Ermes Cesanese di Olevano Romano Riserva D.O.C.

(chay-za-NAY-zay dee o-lay-VAH-no roh-MAN-oh ree-ZAYR-vah)

Rome's most important grape varietal, Cesanese, is often thin and a bit astringent, but when in the hands of a master like Compagnia di Ermes' Mariano Mampieri, it's like a hybrid blend of Pinot Noir and Aglianico—rich, with an elegant expression. Their Cesanese Riserva is an utterly stunning wine. Compagnia di Ermes gets its name, Ermes, from Hermes, the Greek god of commerce, because estate owner, Mampieri, found an Ancient Roman marble bust of Hermes in their vineyards and the name stuck.



LOCATION

Lazio, Italia.
(Town of Olevano Romano)
8 hectares. 420 meters.



SOIL

Calcareous. Volcanic.



ESTATE

Compagnia di Ermes.
(kom-pahn-YEE-ah
dee air-MAYZ)



VINE

Albarello-Romano. Spurred Cordon.
4,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Silvestro Ciolli, Marina Ugolini,
& Mariano Mampieri.
(sil-VAY-stro chee-OL-lee)
(mah-REE-na oo-go-LEE-nee)
(mah-ree-AH-no
mahm-pee-AYR-ee)



VINIFICATION

Maceration in stainless
steel tanks for 14 days.



VARIETALS

100% Cesanese.



BARREL

1st and 2nd passage French barriques.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

12 months in the barrel.
6 months in the bottle.



ACIDITY

5.75 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Rack of lamb, short ribs,
and char-grilled radicchio.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com