



Compagnia di Ermes Cibele I.G.T.

(chee-BAY-lay)

Near Rome, Compagnia di Ermes is making perhaps the most inspired wine in Lazio. This wine is from a very rare blend of Ottonese and Bollone (also known as Uve Pane, or “bread grape,” because they eat Bollone grapes with bread for a wonderfully simple meal!). Winemaker Mariano Mampieri makes this breath-taking, clean white that has aromas of lemon curd, lime twig, licorice, and an almond skin finish. Cibele is a wine of ancient origin named for the goddess of earth and agriculture.



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

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 three days.



VARIETALS

50% Ottonese,
50% Bollone.



BARREL

No barrel aging.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

3 months in stainless steel.
2 months in the bottle.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Fresh Fava beans and Pecorino
Romano, summertime pasta salad,
and fried zucchini flowers.



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

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