



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

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

To say “a great wine from Lazio” is usually a misnomer. Italia’s greatest city, Rome, may be the center of the Ancient World, but the wines have historically left a lot to be desired. Not anymore. Cesanese, Lazio’s most important grape varietal, is thriving in the hands of Mariano Mampieri, a Roman who believes it can be the “Pinot Noir of Central Italy.” We think he’s on to something. Spicy pepper, bright pomegranate, fig, and notes of currants are the characteristics of this Cesanese.



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

No barrel aging.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

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



ACIDITY

5.73 grams per liter.



VINTAGE PRODUCTION

3,000 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Homemade lentil soup with bay leaves,
roasted herb-encrusted pork loin, and
Pappardelle with duck.



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

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