



ROMA PDO



COUNTRY
ITALIA



CATEGORY
WINE

Registration date: 15 / 12 / 2011

DESCRIPTION

The Roma PDO is reserved for the following typologies of wine: White (incl. Semi-Sweet), Red (incl. Semi-Sweet), Red Reserve, Rosé and Spumante (Romanella). The Designation also incorporates numerous grape variety specifications.

PRODUCTION AREA

The production area of Roma PDO is within the territory of numerous municipalities in the Province of Rome, in the Lazio region.

BLENDS

White (incl. Classico), Romanella Spumante: min. 50% Malvasia del Lazio, min. 35% Bellone and/or Bombino and/or Greco Bianco and/or Trebbiano Giallo and/or Trebbiano Verde, pure or with the addition of grape berries similar in colour and originating from other grape varieties suitable for cultivation in the concerned area, max. 15%. Red (incl. Classico), Rosé (incl. Classico): min. 50% Montepulciano, min. 35% Cesanese Comune and/or Cesanese di Affile and/or Sangiovese and/or Cabernet Sauvignon and/or Cabernet Franc and/or Syrah, pure or with the addition of grape berries similar in colour and

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originating from other grape varieties suitable for cultivation in the concerned area, max. 15%.

DESCRIPTION OF PRODUCT TYPOLOGIES

Roma PDO Bianco (incl. with the Classico specification) is straw-yellow in colour, at times with green highlights; the nose burst with evident floral and fruity notes, with sensations of aromatic herbs; freshness and a salty vein are predominant on the palate. It can be also produced in the Semi-Sweet version. Roma PDO Rosso (incl. with the Classico specification and the mention of Riserva and Classico Riserva on the label) has a ruby-red colour with purple highlights, tending towards garnet with aging; the nose is rich with notes of fruits of the forest, cassis and blueberry; it is intense and full-bodied on the palate with an aromatic persistence. It can be also produced in the Semi-Sweet version. It can mention Classico, Riserva and Classico Riserva on the label. Riserva wines must have been aged for a minimum period of 24 months, commencing November 1st of the year in which the grapes were produced. Roma PDO Rosé is pink in colour, varying in intensity; the nose is characterised by its intense aromas of blackberry, raspberry and strawberry, as well as for the light floral notes of roses; the palate immediately displays good sapidity and it is fresh with a long fruity finish. It can mention Classico on the label. Roma PDO Romanella Spumante has a smooth straw-yellow colour and fine and effervescent foam; the nose is sweet and fresh, with floral hints of hawthorn, lily of the valley and wisteria blending into fruity notes of white peach, summer pear and fresh almond; it is balanced and extremely expressive on the palate, making this a pleasurable wine to drink. Roma PDO Bianco wines, with or without specification of grape variety, and Roma PDO Rosé wines cannot be made available for consumption before March 15th of the year following that in which the grapes were produced; Roma PDO Rosso wine can be put on the market from March 31st of the year following that of the grape harvest; Roma PDO Romanella Spumante wines cannot be made available for consumption before March 15th of the year following that of the grape harvest.

GRAPE VARIETY SPECIFICATIONS

The Roma PDO may display the specifications of the following grape varieties. From white grape varieties (incl. Classico): min. 85% Malvasia Puntinata, Bellone, pure or with the addition of grape berries similar in colour and originating from other grape varieties suitable for cultivation in the concerned area, max. 15%. The characteristics of the colour, fragrances and flavour of each specification are those typical of the grape variety and terroir of origin.

REFERENCE BODY



ASSOCIAZIONE PRODUTTORI VINO
DOC ROMA
LARGO DONATORI DI SANGUE, SNC
00044 FRASCATI (RM)
TEL: +39 333.4466907
ROMADOP@LIBERO.IT
[HTTP://WWW.VINIDOCROMA.IT/](http://www.vinidocroma.it/)

INSPECTION BODY



CCIAA DI ROMA - UFFICIO
CERTIFICAZIONE DI PRODOTTI
AGROALIMENTARI
VIA APPIA NUOVA, 218
-
LCM.CERTIFICAZIONEPRODOTTI@RM.CA
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ECONOMIC INDICATORS



PRODUCERS 52
BOTTLING COS. -



PRODUCTION (HL)
2,520



TURNOVER (MLN €)
0.16



SURFACE (HA)
124



ITALIAN GEOGRAPHICAL INDICATIONS OPEN DATA MULTIMEDIA PLATFORM



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