

DIVINOWINESCHOOL





roma doc

DOC is a place-based indication on the wine label that grapes grow and the wine is produced in a specific location.

ROMA DOC was established in 2011 and covers the city and surrounding area in the province of Rome. In the central Italian region of Lazio.

roma bianco

GRAPES: Malvasia di Candia, Malvasia Puntinata, Trebbiano Toscano, and Bellone, Bombino Bianco, Greco

Roma DOC Bianco (white) is a blend with majority Malvasia and Bellone or a single-varietal focused, In which case you will see it on the label.

Example: "Roma Doc Malvasia Puntinata"

roma rosso

GRAPES: Sangiovese, Cesanese, and Montepulciano + Syrah, Cabernet Franc, and Cabernet Sauvignon

Roma DOC Rosso (red) is a min. 50% Montepulciano and 35% of the others listed above.



tasting bianco

Expect big, beautiful florals (wild flowers and rose) and stone fruit (peach, apricot, white plum), especially where Malvasia is concerned.

Medium acidity and a luscious palate with a lot of mouth-watering minerality.



tasting rosso

Bold, jammy, spicy, and smoky! When Cesanese enters the picture, there's a hearty, earthy, BBQ quality with a bit of balsamic-herbaceous: think rosemary and eucalyptus. Bright tannins, lively acidity, and a long finish. Look for riserva if you want an even more structured, ageable red.

pasta pairing

A great example of how local and regional wine pairing works.

Both wines work exceptionally with classics like la carbonara and la matriciana.

Bianco freshens the palate and lifts the earthy notes of pecorino cheese and black pepper.

Rosso is dream with smoky, fatty guanciale.

meat and fish

Bianco accompanies Rome's vibrant seafood offerings like spaghetti allo scoglio (clams) and whole grilled fish, while the Rosso is a match made in heaven for hearty coda alla vaccinara, polpette (meatballs), and gamey, succulent abbacchio (lamb).

viva la roma doc!

