

Omina Romana

Hermes Diactoros II 2025



WHITE
STILL WINE



ITALY



LAZIO



SUITABLE
FOR VEGANS

VITICULTURE

The vineyards are cultivated on the volcanic soils of Lazio, where Mediterranean sunshine, coastal influences and natural mineral richness shape the character of the grapes. Sustainable vineyard practices, careful canopy management and low yields ensure optimal ripeness, concentration and balance, preserving the freshness and elegance.

VINIFICATION

Hand-harvested grapes are carefully selected and softly pressed to preserve freshness and aromatic purity. Fermentation at controlled temperatures in stainless steel, followed by ageing on fine lees to enhance texture, complexity and depth. Gentle bâtonnage adds richness while maintaining the wine's elegant mineral character.

FOOD MATCHING

Sushi, Oysters, Cesar Salad, Creamy pasta dish, Bouillabaise, Grilled Fish, Asian Food

SIZE	75cl
VINTAGE	2025
ABV	12%
GRAPE VARIETIES	Viognier (58%), Chardonnay (18%), Petit Manseng (6%), Blend of indigenous grapes (6%), Blend of indigenous grapes (12%)
CLOSURE	Agglomerate Cork
SKU CODE	L8896125
EXPRESSION	White, Round and Fruity
COUNTRY	Italy
REGION	Lazio
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.19
TOTAL ACIDITY	6.36g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	L8896125