



Rosso Piceno

Denomination:
Rosso Piceno DOC

Grapes: Montepulciano 70% - Sangiovese 30%

First vintage: 2015
Average production: 15000 bottles

Vineyards area: Cupramontana
Vines age: 10 years old
Yield: 120 q/ha
Harvest: beginning / mid September

Vinification: Destemming, soft pressing. Fermentation for 7-10 days in temperature controlled stainless steel vats.

Color: Brilliant ruby red.
Nose: Intense, quite persistent, precise. Hints of red ripen fruits and delicate fruit jam. Delicate spice notes.
Mouth: Dry, soft and with fine tannins. Pleasant fresh finish.

Alcohol: 13.5 % vol.
Dry extract: 33 g/l
Acidity: 4.8 g/l
Residual sugar: 1 g/l

Pairing: First courses with meat, tomato sauces. Legumes soups. Salami. Perfect for barbecue meat, Great with medium seasoned sheep cheeses.

Best serving temperature: 16 - 18°

