



ROSSO PICENO

Denominazione di Origine Controllata

FIRST VINTAGE: 1994.

PRODUCTION AREA: Company owned vineyards located in the districts of Castel di Lama and Ascoli Piceno.

VARIETY: Montepulciano 70%, Sangiovese 30%.

ALTITUDE: 200-300 m a.s.l.

SOIL: Mainly clay tending towards limestone.

TRAINING SYSTEM: Guyot.

PLANT DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 120 quintals approx.

YIELD PER VINE: 2.5 kgs approx.

HARVEST: Mid-October.

VINIFICATION: After destemming, the grapes are put in 200 HI stainless steel fermenting tanks equipped with a pump-over system and a controlled temperature. The maceration on skins lasts for approximately 15-20 days.



SIGHT

Bright ruby red.



SMELL

Fresh, floral scents of violet and nuances of red fruit, strawberry and plum.



TASTE

Pleasantly savory, a well-balanced mix of freshness and smoothness. Lingering. The finish confirms the pleasant red fruit scents.

