



**LINEA BIO**  
Rosso Piceno DOC

**FIRST VINTAGE:** 2016.

**PRODUCTION AREA:** Vineyards located in the districts of Ripatransone, Offida and Acquaviva Picena with organic agriculture.

**VARIETY:** Montepulciano 70%, Sangiovese 30%.

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

**SOIL:** Mainly clay, tending towards limestone.

**TRAINING SYSTEM:** Guyot/Cordon trained and spur pruned.

**DENSITY:** 5000 plants per hectare.

**YIELD PER HECTARE:** 120 quintals approx.

**HARVEST:** End of September for Sangiovese, mid-October for Montepulciano.

**VINIFICATION:** After being destemmed, the grapes are conveyed into 200 HI stainless steel tanks equipped with a pump-over system and a controlled temperature. Maceration on skins lasts for approximately 15-20 days.



**SIGHT**

Bright ruby red.



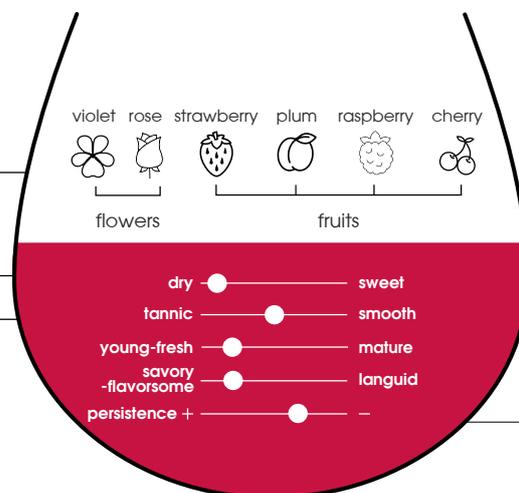
**SMELL**

Fresh and floral, with scents of violets and roses along with clear nuances of red fruit such as strawberries and plums.



**TASTE**

Fresh, dry and smooth with the right amount of tannin. Savory yet structured. Well-balanced with a pleasant lingering fruity finish.



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