



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.

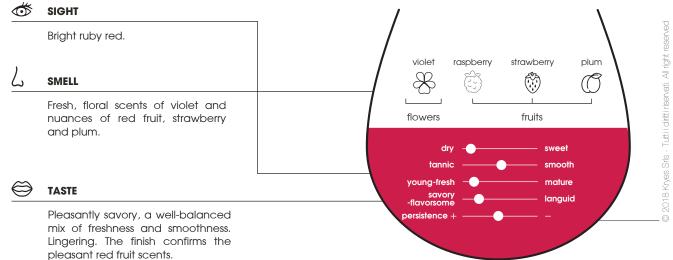
YIELD PER HECTARE: 120 quintals approx.

YIELD PER VINE: 2.5 kgs aaprox.

**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.

ROSSO PICENO



1/03/2019