

# ROGGIO DEL FILARE

## ROSSO PICENO D.O.C. SUPERIORE



### PRODUCTION AREA

Company owned vineyards located in the district of Castorano.

### ALTITUDE

200 m a.s.l.

### SOIL

Clay and limestone.

### VARIETY

Montepulciano 70%, Sangiovese 30%.

### PLANT DENSITY

5000 plants per hectare.

### TRAINING SYSTEM

Guyot.

### YIELD PER HECTARE AND PER VINE

65 quintals / 1.2 kg approx.

### FIRST VINTAGE

1993.

### HARVEST

Hand picked mid-October in the early morning or late afternoon and placed in small cases which are put in cold storage before arriving at the cellar.

### VINIFICATION

Vinification takes place in small temperature controlled stainless steel fermenting tanks. The maceration on skins lasts for approximately 28 days. Aging takes place in new barriques for 18 months.



### SIGHT

Bright ruby red with slight hues of garnet.



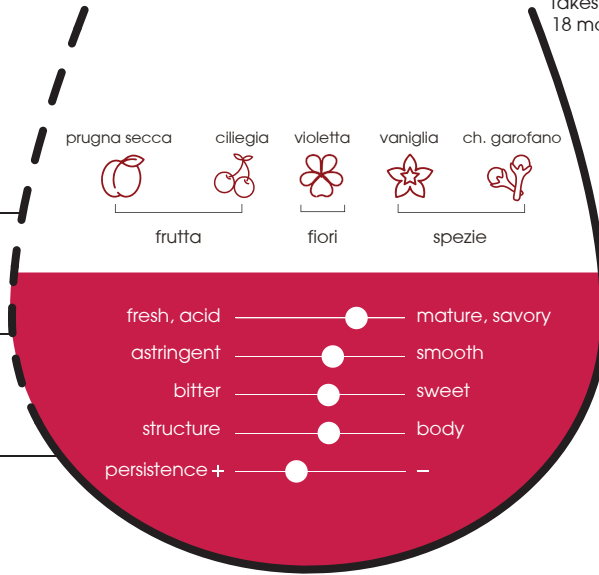
### SMELL

Intense, complex bouquet with scents of ripe plums and cherries, leading to an extraordinarily fascinating spiced and floral nuances.



### TASTE

Great character and essence. Velvety pulp, strong texture, and perfectly tannic, fruity, and spiced. A warm, lingering, full-bodied, and harmonious mouthfeel.



INFOGRAPHIC MADE ON THE DATA OF CERTIFIED SENSORIAL ANALYSIS ISO PERFORMED BY:



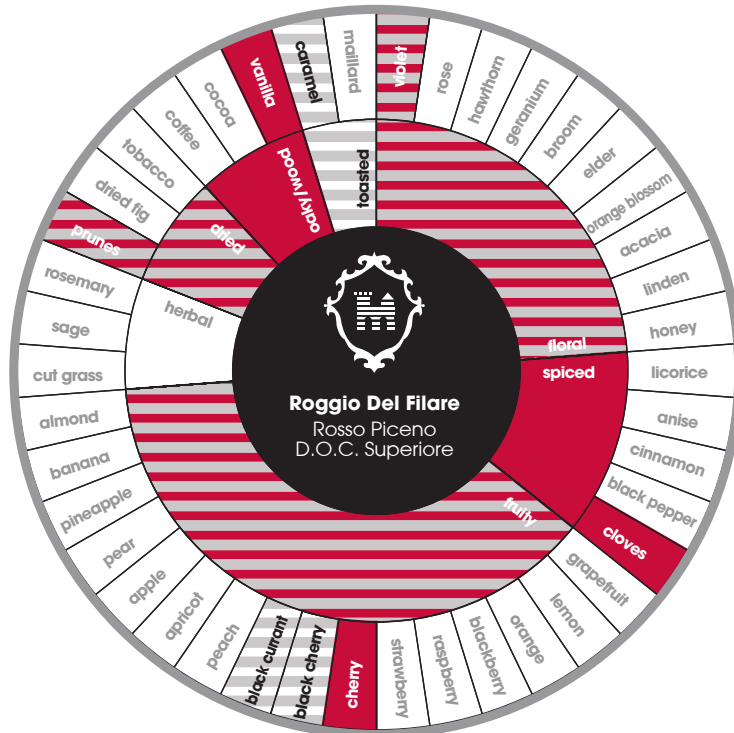
**TYPICAL CHARACTERISTICS**

Sensorial Analysis of representative wines  
**Rosso Piceno D.O.C. Superiore**

**DISTINCTIVE CHARACTERISTICS**

Sensorial Analysis of the wine **ROGGIO DEL FILARE Rosso Piceno D.O.C. Superiore**

**TYPICAL AND DISTINCTIVE CHARACTERISTICS**



### Conclusions

The characteristics of the bouquet of **ROGGIO DEL FILARE** are very similar to the typical characteristics of Rosso Piceno Superiore. What prevails, however, is the clove among the spices.



1/03/2019