



Rosso Piceno DOC

GRAPE VARIETIES

Sangiovese 60%, Montepulciano 40%

WINEMAKING

Pressing and destalking; Traditional maceration for 7/9 days in big oak casks.

AGEING

Refinement in stainless steel vats and in the bottle for 2-3 months; excellent between 2-4 years.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense cherry red with bright ruby hues; note of blackberries and violets; round, fine, balanced taste.

GASTRONOMY

It is excellent with soft cheese and meats with delicate sauces.

Serving temperature 17-18°C

AVAILABLE FORMATS

75 cl

