



Montepulciano grapes are matured in oak casks and barriques, creating a Rosso Conero characterized by a complex structure, a nice texture and a good potential for ageing.

Rosso Conero DOC

GRAPE VARIETIES

Montepulciano

WINEMAKING

Cold settling of the grapes; temperature-controlled fermentation; malolactic fermentation.

AGEING

In barriques and casks for 10 months; it's best after 2-3 years.

ANALYTIC DATA

Alcohol content: 13,5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense red with violet reflections; clean, vigorous, intense, with notes of morel cherries and blackberries; round, harmonious, dry, saline-savory.

GASTRONOMY

It goes well with roast suckling pig; with thrushes on the spit served with grilled polenta; with chicken alla diavola; with roast lamb and rosemary potatoes and with grilled meat.

Serving temperature 17-18°C

AVAILABLE FORMATS

75 cl

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