



Rosso Piceno DOC

Name: *Rosso Piceno*

Designation: *Rosso Piceno DOC*

Grapes: *80% Montepulciano, 20% Sangiovese*

TASTING

Colour: intense ruby red colour.

Fragrance: full-bodied, elegant with red berried-fruit undertones

Flavour: harmonious, generous with elegant tannins.

Serving suggestions: matches perfectly with meats, dishes of meat, game and cheese.

Serving temperature: 18° C

REGION AND CLIMATE

Place of production: Company's cellars on the hills of Jesi Castles (San Paolo di Jesi), in the Marche Region.

Vineyard surface: from 120 to 400 metres above sea level.

Exposure: South - East

Soil texture: clayey medium-bodied

Plants per ha: 3000

Vine training system: spurred cordon

WINE MAKING AND FINING

Yield per Ha: 80/100 Q.li

Harvesting period: second decade of October

Harvesting method: manual

Pressing: soft

Fermentation: steel

Fermentation temperature: controlled at 22°/24° C

Fermentation length: about 20-25 days

Malolactic fermentation: yes

Ageing in bottles: 6 months

Alcohol contents: 13.00% Vol.c.a

Vinification: ripe grapes are harvested by hand and are immediately after processed, destemmed and softly pressed.

Fermentation takes place in small thermo-conditioned tanks with daily punching down the cap.

Maceration lasts around 20-25 days.

