

Rosso Piceno DOC 2015 by Vignamato

Denominazione di Origine Controllata

Dry Red Wine

Net Contents: 750ml

Alcohol Percentage: 13%



The Ceci family, deeply rooted in the Marche region's rolling hills, quiet castles, and Mediterranean climate, produces wines that show a long-standing tradition of tending vineyards vine by vine, shoot by shoot, and grape by grape. Producing wines for the Ceci family is a life choice, not a job, and this shows itself in the wines such as the Rosso Piceno DOC, a flavorful and smooth red wine refined with generations of Ceci family knowledge.

Color:

Intense, ruby-red color

Nose:

Full-bodied and elegant with red berry fruit undertones

Tasting:

Harmonious, bright berries and tomato notes with generous, but elegant, tannins

Production Area:

Marche

San Paolo di Jesi, Italy

Varietal:

80% Montepulciano, 20% Sangiovese

Harvest Period:

October

Vinification:

The ripe grapes are harvested by hand and immediately are processed, de-stemmed, and softly pressed. Fermentation takes place in small thermo-conditioned tanks with daily punching down the cap. Maceration lasts around 20-25 days.

Ageing:

Fermentation takes place in steel tanks conditioned at 22-24° Celsius for 6 months

Bottle Ageing:

A timeline of 6 months before the wine is sold to the market

Average Annual Production:

On average, 15,000 bottles are produced every year



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