



"If you want to enter Ripatransone, only the Castellan can let you pass". It is said that in the past, to protect one of the city gates, a knight would forever memorise the face of anyone passing through, distinguishing whether they had good or bad intentions at a mere glance. Benevolent, but dressed in shining armour, he bravely defended the town: his name is Transone from the Latin verb 'transire', which means to cross or enter. For friends today, it is Castellano, with this Rosso Piceno Superiore DOC.

Linea 508®

Produced and bottled exclusively by: La Cantina dei Colli Ripani Soc. Coop. Ripatransone, (AP) Italy - Product of Italy - info@colliripani.com #cantinadeicolliripani - colliripani.com

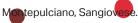
Castellano[®]

Rosso Piceno DOC Superiore

Production area

Small production zones in the "Rosso Piceno Superiore" area.

Wine varieties



Harvest time

Second half of October.

Organoleptic characteristics

Ruby red with garnet reflections. Refined and persistent bouquet accentuated by extensive ageing in barrels. Fruity taste of prunes, blackberries and sour black cherries. Elegant and smooth tannins.

Picking method

By hand.

Vinification

Special selection of grapes picked and collected in baskets. Long maceration of grapes with skins (20/25 days). Délestage and soft pressing.

Serving suggestions

Ideal with grilled or roasted meats.

Average yield per hectare

7/8 tons of grapes.

Ageing

In oak barrels for 18 months. Further ageing in bottle for 6 months.

Serving temperature

We recommend serving at 18/20°C.