



Rigò Offida Rosso DOCG
BIOLOGICAL AGRICULTURE

Grapes	Montepulciano (100%)
Production area	Montalto delle Marche
Altitude	349 mt above sea level
Soil type	Clayey soil
Vine training system	Guyot
Vineyard density	3.300 vines per hectare
Grape harvest	By hand in late October
Vinification	Classical vinification with pumping over and malolactic fermentation. Aging in barriques for 18 months
Refinement	Aging in steel and bottle
Alcohol	14,5% vol.
Wine serving temperature	18° - 20 °C
Bottles for package	6

Intense ruby red colour, almost impenetrable density. Fragrance of violets, cherry, ripe black cherry, blue berry with scents of vanilla.

The taste is rich and fruity, intense and surrounded by elegant tannins.

Recommended with: cold cuts, aged cheese, main dishes. Ideal wine for grilled meat.

