

nuances
biologica
vegana

quella paglierina luminosa
verdoline, succubianche
di
sordolo e fumatur-
ci. In
benefici al naso si
tratti impostare in
prolungano in ogni finale morbida
e stucato.



TENUTA MANNOCCHI

ROSSO PICENO DOP AGRICOLTURA BIOLOGICA



| | |
|--------------------------|--|
| Grapes | Montepulciano (65%), Sangiovese (35%) |
| Production area | Montalto delle Marche - P. S. Elpidio |
| Altitude | 349 - 50 mt above sea level |
| Soil type | Medium mixture |
| Vine training system | Guyot |
| Vineyard density | 3200 vines per hectare |
| Grape harvest | Mechanical in October |
| Vinification | Classic vinification with pumping-over and malolactic fermentation |
| Refinement | In the bottle for three months |
| Alcohol | 14% vol |
| Wine serving temperature | 16 - 18 degrees C |
| Bottles for package | 6 |

The history of Rosso Piceno brings back thousands of years, through the mysteries of the ancient Piceno civilization: Italic people contemporary with Etruscans who inhabited this area before the Roman conquest.

The Rosso Piceno DOC is the result of an established traditional formula that harmonizes the character of Sangiovese and the elegance of Montepulciano grapes. The rolling hills and the valleys from the Piceno, which slope down towards the Adriatic Sea, create a unique and immediately recognizable wine.

This wine has a clear ruby red color with violet reflection and an intense and persistent bouquet of fresh red fruits, such as black cherry, strawberries, plums and raspberry with a hint of violets.

A dry and pleasantly tannic wine, with good gustatory persistence of right structure.

Recommended with: seasoned main courses, soup, grilled or baked meat, semi-aged cheese and cold cuts.