



### Rosso Piceno Superiore DOC

Grapes	Montepulciano, Sangiovese
Production area	Ripatransone
Altitude	400 mt above sea level
Soil type	Medium mixture
Vine training system	Guyot
Vineyard density	3.200 vines per hectare
Grape harvest	Mechanical in the first ten days of October
Vinification	Classic vinification with pumping over and punching down followed by malolactic fermentation. Aging in wood for at least 18 months
Refinement	Aging in the bottle for 3 months
Alcohol	14% vol.
Wine serving temperature	16° - 18 °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 the 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.

Ruby red with garnet reflection. Hints of jam followed by black pepper and tobacco with mentholated gusts.

Full and powerful in the mouth, it has a dense tannic texture but well inserted into the structure.

Recommended with truffle-based dishes.

