



Gobbi & Mannocchi  
Azienda Agricola

LINEA  
GEMS

# RUBYO

ROSSO PICENO

DENOMINAZIONE DI ORIGINE PROTETTA



Grapes	Montepulciano (65%), Sangiovese (35%)
Production area	Porto Sant'Elpidio - Montalto delle Marche
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 pumpingover and malolactic fermentation
Refinement	In the bottle for three 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 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.*

Clear ruby red with purple reflections. Intense and persistent aroma of fresh red fruit, black cherries, strawberries, plums and raspberries with a hint of acciocche violets. Dry and pleasantly tannic, with a good gustatory persistence and the right structure.

To be presented with well-seasoned first courses, soups, second courses of grilled or baked meats, semi-mature cheeses and cold cuts.



AZIENDA AGRICOLA GOBBI&MANNOCCHI  
Porchia di Montalto delle Marche (AP) - ITALIA  
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