



# Rosso Piceno DOC

**Name:** *Rosso Piceno*

**Designation:** *Rosso Piceno DOC*

**Grapes:** *80% Montepulciano, 20% Sangiovese*

## TASTING

**Colour:** intense ruby red colour.

**Fragrance:** full-bodied, elegant with red berried-fruit undertones

**Flavour:** harmonious, generous with elegant tannins.

**Serving suggestions:** matches perfectly with meats, dishes of meat, game and cheese.

**Serving temperature:** 18° C

## REGION AND CLIMATE

**Place of production:** Company's cellars on the hills of Jesi Castles (San Paolo di Jesi), in the Marche Region.

**Vineyard surface:** from 120 to 400 metres above sea level.

**Exposure:** South - East

**Soil texture:** clayey medium-bodied

**Plants per ha:** 3000

**Vine training system:** spurred cordon

## WINE MAKING AND FINING

**Yield per Ha:** 80/100 Q.li

**Harvesting period:** second decade of October

**Harvesting method:** manual

**Pressing:** soft

**Fermentation:** steel

**Fermentation temperature:** controlled at 22°/24° C

**Fermentation length:** about 20-25 days

**Malolactic fermentation:** yes

**Ageing in bottles:** 6 months

**Alcohol contents:** 13.00% Vol.c.a

**Vinification:** ripe grapes are harvested by hand and are immediately after processed, destemmed and softly pressed.

Fermentation takes place in small thermo-conditioned tanks with daily punching down the cap.

Maceration lasts around 20-25 days.

