

Rosso Piceno DOC



Region: Marche

Varietal: 100% Sangiovese

Vineyard: Family-owned hillside vineyards.

Soil: Mostly limestone and chalk with many sea fossils in the vineyards.

Vines per Hectare: 50

Vine Training: Guyot

Altitude: 600-1200 feet above sea level

Total Production: 450 cases

Vinification Process: Grapes are hand harvested at night to protect against heat and premature fermentation. A soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

Alcohol Content: 13.5%.

Residual Sugar: 3g/liter

Color: Deep purple color with violet rim.

Bouquet: Notes of wild cherry, jam and hint of rose petal.

Tasting Notes: Layers of plum and cherry notes with firm balanced acidity and tannins.

Food Pairing: Perfect with grilled meats and vegetables, pork and a variety of cheeses.

Ageing: 3-7 years

Serving Temp: 68°F (20°C)

UPC: 783655007296