



FATTORIA FORANO

# Bulciano Rosso Piceno DOC

In 408 AD the Picenes who remained unscathed by the Alaric Visigoth invasions and the Gothic wars managed to take refuge on five hills that crown Castrum Montis Sancte Marie, today's Montecassiano. And precisely on one of these hills, Monte Bulciano, there are our vineyards that give life today to this selection of Rosso Piceno, a tribute to the history and traditions of our lands.



<b>PRODUCTION AREA</b>	Appignano (Macerata)
<b>VINEYARD POSITION</b>	300 mt above sea level
<b>GRAPE VARIETIES</b>	Montepulciano and Sangiovese
<b>VINEYARD EXPOSURE</b>	South
<b>HARVEST PERIOD</b>	October
<b>GRAPE HARVEST</b>	Hand harvest. A scrupulous selection in the vineyard and a further selection at the winery

## VINIFICATION

Fermentation in European oak casks for up to 15 days with frequent punching down under controlled temperatures with a further 10-12 days of maceration after fermentation. After malolactic fermentation, the wine spends 7 YEARS in 3rd and 4th use barriques, and then at least 8 months in bottle before release.

## FEATURES

Deep ruby red with garnet hints. Intense and persistent in the nose with wild cherries, vanilla, leather and tobacco notes well supported by spicy and rich fruit. A wine with great structure nice ripe tannins and a long lasting finish.

## SERVING SUGGESTIONS

Best served with strong flavored dishes such as game, grilled pork, lamb and mature cheese.

## RECOMMENDED SERVING TEMPERATURE

Best served at 20 degrees using a decanter in "Bourgogne" chalice.

