



Rosso Piceno DOC

Rosso Piceno is the result of our family's ancient traditions, passed down from generation to generation the cellar. It is deeply tied to our farmland and an expression of history, quality, and passion.



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| PRODUCTION AREA | Appignano (Macerata) |
| VINEYARD POSITION | 300 mt. above sea level |
| GRAPE VARIETIES | Montepulciano and Sangiovese |
| VINEYARD EXPOSURE | South |
| HARVEST PERIOD | October |
| GRAPE HARVEST | Hand Selection |

VINIFICATION

Using traditional methods of vinification in oak vats with 20-25-days of maceration, followed by malolactic fermentation and refining in large casks for at least 9 months. Finally, the wine is refined in bottle for at least 4 months prior to release.

FEATURES

Intense ruby red with violet hints. Intense and persistent in the nose with violet and dark fruit nuance. Slightly dry, good freshness and smooth tannins. Moderate freshness during the first year in the bottle, more charming and refined from the second year on.

SERVING SUGGESTIONS

First courses with meat-based sauces or with important legume soups with cooked meats; second courses of grilled or baked red meats. Seasoned cheeses and salami seasoned.

RECOMMENDED SERVING TEMPERATURE

Best served at 18 degrees in "Bourgogne" chalice.

