

### Rosso Piceno Superiore 'ORO' DOC

#### Data Sheet

Produced only in the best vintage years in Offida; a production of approximately 50 - 70 hl per hectare. It is our idea of the best structure for a Rosso Piceno: a wine that defies time for those who are fortunate or wealthy enough to sit back, relax and allow time to slip by.

**BLEND OF GRAPES:** Montepulciano 70%, Sangiovese 30%.

**HARVESTING AND VINIFICATION:** determined by 4-parameter maturation curve: sugar, total acidity, pH, phenols. Vinification with maceration of the skins with the must for 15 to 18 days in stainless-steel winemakers at 22-26°C.

**MATURATION:** after the first decantation in November, maturation for 15 - 18 months in aged wine-barrels made of toasted oak (50% barriques/ 50% large barrels).

**AGEING:** in bottles for 8 months.

**SENSORY PROFILE:** intense ruby colour, persistently intense bouquet of cherries and wild berries, exceptional structure and body, harmonious, rich in aromas which encompass fruit, dried spices, liquorice and fresh vanilla sense. a harmony which embraces the palate.

**SERVING SUGGESTIONS:** perfect with all types of plain and rich red meats, Italian salami and cold meats and mature cheeses. Delightful with "happy-hour" finger food.

**SHELF LIFE:** 10 years approx.

**ANALYSIS DATA:** Alc. cont. 14% vol.,  
Total acidity from 5,5 to 6 g/l., Volatile acidity from 0.30 to 0.65 g/l,  
Glucose and Fructose: inf. to 4 g/l, Sulphur total from 60 to 90 mg/l.

