

### Rosso Piceno DOC 'PICENI'

#### Data Sheet

Combines the pleasures of the freshness of a youthful wine with the complex structure of a mature red wine. It is dedicated to those who wish to savour the bouquet of a good, classic wine.

**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 10 to 15 days in stainless-steel tanks at 22-26 C.

**MATURATION:** after the first decantation in November, maturation for 6 - 9 months in stainless-steel tanks with at least one decantation per month for cleaning and oxygenation purposes.

**AGEING:** in bottles for 3 months.

**SENSORY PROFILE:** brilliant ruby colour almost intense, bouquet of red flowers and perfumed roses, persistent, pleasantly vinous mouthfeel, good sense of body, freshly harmonious, a sense of sweet tannins that is not overwhelming.

**SERVING SUGGESTIONS:** perfect with all types of tomato and meaty pasta dishes, red meat, fresh cheese and "Brodetto Sanbenedettese" (fish soup).

**SHELF LIFE:** 5 years approx.

**ANALYSIS DATA:** Alc. cont. 13% vol.,  
Total acidity from 5,2 to 5,6 g/l., Volatile acidity from 0.20 to 0.55 g/l,  
Glucose and Fructose: inf. to 5 g/l, Sulphur total from 60 to 90 mg/l.

