

Rosso Piceno Superiore DOC

Data Sheet

This wine, for us, is the true Mediterranean red wine and represents the maximum vocational expression of the Piceno region. It encompasses the very best of the production philosophy of the Tenuta De Angelis: excellent price-quality ratio. Because, high quality is not always translated into high price.

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 together 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 12 months in aged-oak casks.

AGEING: in bottles for at least 6 months.

SENSORY PROFILE: rich ruby colour, persistently intense bouquet of cherries and wild berries, exceptional structure and body, harmonious, rich in aromas which encompass fruit, dry spices and vanilla.

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

SHELF LIFE: 8 years approx.

ANALYSIS DATA: Alc. cont. 13% vol.,
Total acidity from 5,3 to 5,5 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.

