



# ORO ROSSO PICENO SUPERIORE DOC

## 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 Suggestion

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

## 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.