

ROSSO PICENO BIO 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 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 Suggestion

Perfect with all types of tomato and meaty pasta dishes, red meat, fresh cheese and "Brodetto Sanbenedettese" (fish soup).

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.

DATA SHEET

