
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.

