

# ROSSO PICENO SUPERIORE 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 together with the must for 10 to 15 days in stainless-steel tanks at 22-26 C.

## Maturation

After the first decantation maturation in November, 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 Suggestion

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

## 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.

DATA SHEET

