

ROSSO PICENO 2014

Yield/Hectare: 7,000 kg

Bottles produced: 16,650

Grapes: Montepulciano 50%, Sangiovese 40%, Cabernet Sauvignon 10%

The vineyard: Vines 18 years of age with south east exposure with calcareous, clayey soil

The harvests were done separately by hand, the Cabernet September 27, 2014, the Sangiovese on September 30 and the Montepulciano on October 4, each fermented spontaneously for around 10 days at temperature of 25 degrees C. Pressing was done and the wine was decanted to separate the lees, racked 3 times, filtered to 1 micron and bottled on April 9, 2015.

Tasting notes:

Ruby red with luminous ruby reflections. In the nose, young and impertinent, perfumes of fresh red fruits, a bit rough and notes of sour cherries, grapes and mulberry.

In the mouth, the tastes are in perfect symphony with the aromas: the juicy acidity and its full body, pure tannins of the fruit and the exuberance of the alcohol marry in a fine duet which then returns to a finale of clear and persistent red fruits.

A wine of immense likability, it can be enjoyed without food, but also excellent with a torte of milo with vegetables or a fresh scamorza which help bring out its dynamic fragrance.

Analysis:

- Alcohol: 12.9%
- Total acidity: 5 g/L
- Total anhydrous sulfur: .69 g/L
- Volatile acidity: .69 g/L
- Dry extract: 28.2 g/L
- Residual sugar: .3 g/L

Label: designed by Carlo Marchetti and represents the "Velurd" traditional carnival festival of Offida.