

ROSSO PICENO 2015

Yield/Hectare: 7,000 kg

Bottles produced: 17000

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

The vineyard:

Vines 20 years of age with south east exposure with calcareous, clayey soil

The harvests were done separately by hand, the Cabernet August 28, 2015, the Sangiovese on September 9 and the Montepulciano on September 21, 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, raked 3 times, filtered to 1 micron and bottled on April 7, 2016.

Tasting notes:

Flaming dark ruby red color.

Immediate and sunny aromas with definite free perfumes of mature plums and wild cherries tied in with comely, flowery notes.

The progression on the palate starts with a generous, spontaneous, open and decided and long profumed stance with wonderful sapid notes, sparkling tannins and a clean finish with a return to fruitiness.

In 2015, it is an extremely versatile wine to enjoy with friends if served fresh accompanying prosciutto or a soup of pasta and beans.

Analysis:

- Alcohol: 13,29%
- Total acidity: 5,2 g/L
- Total anhydrous sulfur: .64 g/L
- Volatile acidity: .61 g/L
- Dry extract: 29,1 g/L
- Residual sugar: 0,5 g/L

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