

ROSSO PICENO SUPERIORE 2012

Yield/Hectare: 6,000 kg

Bottles produced: 4,000

The vineyard: Vines trained in Cordon with South/SW exposition. Soil with medium clayey calcareous characteristics. A typical red wine from a small, defined area in the province of Ascoli Piceno obtained by the vilification of red grapes: Montepulciano 70% and Sangiovese 30%

The grapes are hand picked at full maturity: the Sangiovese September 7, 2012 and the Montepulciano on October 2, 2012. Both underwent spontaneous fermentation of 10 days at 28 degrees C. After pressing and 2 rankings, the wine was matured for 24 months in large oak barrels of 1500 and 3000 liters. Before bottling in February 2015 the wine was filtered to 3 microns.

Deep ruby red color, transparent with abundant garnet reflections. In the nose one immediately senses perfumes of fresh red fruits, like cherries, and after opening a bit the aromas become deeper and more intriguing with smokey tones of cardamom alongside brackish anchovies.

In the mouth, the wine opens quickly thanks to a nice acidity that brings a pleasant tone and dynamism and it develops rich flavors which end with a long finish of juicy tannins and a return to red fruits.

It is a great wine for food pairing due to its good body and nuance and is an ideal accompaniment for fatty meats such as a grilled mackerel.

Analysis:

- Total acidity: 5.1 g/L
- Volatile acidity: 0.85 g/L
- Total anhydrous sulfur: 0.065 g/L
- Alcohol: 13,64%
- Residual sugar: 0,5 g/L
- Dry extract: 28.6 g/L

Label: designed by Carlo Marchetti and representing il "Bove Finto" and the Communal Plaza of Offida