



## **Rosso D.O.C. Piceno Biologico**



### **Grape variety**

Montepulciano, Sangiovese

### **Origin**

the towns of Oida and Acquaviva Picena, in Ascoli Piceno province

### **Winemaking**

traditional red fermentation, with daily "punching down" for approximately 10 days. The product ageing for 6 months in stainless steel vat. The refining is completed with 3 months in bottle.

### **Storage and ageing**

we recommend storing it in a dry cool place at a temperature of 10-12°C. Its expresses its finest characteristics are enjoyable between the first and the second year of its life.

### **Colour**

ruby red, intense and concentrated, with violet reflections.

### **Bouquet**

intense and complex, it ranges from red fruit jam to dried flowers. Elegant scents that simultaneously express hints of ripe cherries, black currants and blackberries, together with notes of violet that blend with a slight spice of vanilla and black pepper.

### **Flavour**

soft and warm entrance, then it is expressed with a good freshness and an enthralling set of gustatory sensations. Very fine but very present tannins. Long and wide finish with return of fruity sensations

**Alcohol content** 14% vol.

**Optimal serving temperature** 16-18°C

### **Gastronomic matches**

perfect with red meats and game dishes

**Packaging:** in 75cl bordolese baros bottles, boxes of 6