



ROSSO PICENO

Denominazione di Origine Controllata

2021

Rosso Piceno achieves its finest qualities thanks to the careful selection of the best grapes of Montepulciano, Sangiovese and Merlot varieties grown on our clay and limestone soil. It is excellent with first courses, red meat and medium-matured cheese. Due to the natural qualities of this wine, a light sediment might occur.

Best served at 18 – 20 ° C



Solo dalle nostre uve biologiche,
raccolte e selezionate a mano

Technical card

Wine

Name:	Rosso Piceno
Origin of the name:	From the territory of ancient People of Piceno
Denomination:	D.O.C. (label guaranteeing the Quality and Origin of the wine)
Year of production:	2021
Grapes:	Montepulciano 50 % - Sangiovese 35% - Merlot 15%
Production potential:	50.000 bottles
Area of Origin:	Ortezzano e Monte Rinaldo, territories of "MARCA FERMANA" (FM)

Soil

Physical / Chemical features:	Clay/Limestone
Position:	Hill
Altitude:	300 metres above the sea level
Aspect:	Montepulciano and Sangiovese South-West Merlot East/South-East

Vineyards

Age:	Montepulciano and Sangiovese 23 years Merlot 18 years
Vineyard farm system:	Espalier
Vineyard farm form:	Spurred cordon and simple guyot partially spurred
Measurements:	Variable from 3 x 1,5 to 3 x 1,1 metres
Surface area	Montepulciano Ha 3,5 Sangiovese Ha 1,9 Merlot Ha 0,6
Yield:	Montepulciano Q.li 80 Sangiovese Q.li 80 Merlot Q.li 70
Harvest time:	Merlot the last ten days of September Sangiovese the first ten days of October Montepulciano the last ten days of October

Grapes:	ORGANIC FARMING CERTIFIED GRAPES
Thinning:	Not conducted
Selection:	Manual for every bunch of grapes, during harvest
Harvest:	Manual in 200-250 kg bins

Wine making:	Destalking, cold maceration before the fermentation for 72-96 hours. Fermentation with automatic and manual remixing and emptying (for 10-15 days Sangiovese and Merlot and three weeks for the Montepulciano) in a temperature-controlled steel fermentation vat. Racking and assembly work of varieties after pouring and malolactic not before 6 months.
Stabilization	Static cooling in a special container and filtering at 0.45 micron
Refining:	In bottles in an air-conditioned room for not less than 2 months
Packaging:	Boxes of 6 bottles on pallets of 95 boxes

Main analytical parameters:

Alcohol	14,5 % vol.
----------------	-------------