

*A look that recalls the past,  
with 3/4 indications on the neck of the bottle,  
an amalgam of Montepulciano and Sangiovese  
for a wine that rests and is reborn every day,  
even richer in nuances and flavours.*



**ROSSO D.O.C. PICENO**  
**BIOLOGICO**

# ROSSO D.O.C. PICENO BIOLOGICO

*Offering aromatic harmonies that are complex and original, with rich but evanescent floral notes, it has a tannic, savoury taste that is always balanced. With an alcohol content of 14 ° it is the ideal companion for game and stewed red meat.*

## **Name and Denomination**

Rosso D.O.C. Piceno

## **Grape variety**

Montepulciano, Sangiovese

## **Origin**

the towns of Offida 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 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 75 cl. bordeaux baros bottles, boxes of 6.

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