



monsignore

ROSSO PICENO SUPERIORE D.O.C.

Grape variety: 70% Montepulciano- 30% Sangiovese

Production area: Offida, hillside, south-west exposure (200 m a.s.l.).

Soil: clay loam.

Vine training system: trellis system with Guyot method.

Density: 5,000 vines per hectare

Yield per hectare: 8 tons of Montepulciano, 10 tons of Sangiovese.

Grape yield in wine: 50%

Harvesting season: end-September for Sangiovese, early October for Montepulciano.

Harvest: by hand in small crates.

Alcoholic fermentation: in stainless steel at a temperature of 22°C for about 10 days.

Aging: in French oak barrels for 6 months.

Refinement: 6 months in bottle.

TASTING NOTES:

Full-bodied structure, characterized by tannic hints and fresh notes. It is perfectly balanced and elegant. Ruby red in color with violet hues tending towards garnet red. These characteristics ensure excellent longevity.