MONCARO

CIMERIO

Conero DOCG Riserva

Vineyards

Growing area: Marche, in the province of Ancona.
Location: the best vineyards in the Rosso Conero area, near the Monte Conero promontory.
Age of the vines: 8-30 years.
Soils: the soils derive from limestone-marl rock interspersed with zones of dark-red earth, clay and prevalence of rock near the promontory.
Aspect and elevation: close to the Adriatic sea, protected from the cold north winds, at 130-230 m.

Varieties and growing practices

Grapes: Montepulciano.
Training system: guyot, double guyot and vertical trellising.
Vineyard density: 2500-4500 vines per hectare.
Yield: 7-8 t. of grapes/Ha.

Vinification

Harvest: hand picked.
Vinification: fermentation in cement vats with frequent pumpovers each day, followed by lengthy maceration on the skins.
Maturation: 12 months in Allier and Slavonia oak barrels and barriques, then bottle-ages in temperature-controlled storage.

Cellaring

Let Cimerio rest undisturbed and age in its bottle since it has no fear of oxidizing over time. Its potential longevity will allow you to enjoy it at its best even many years after its harvest.

Alcohol 13,50% vol.

luminous, intense ruby red colour with lively purplish highlights, which maintains even when aged.

well-ripened sour cherry and floral scents of violets that blend appealingly with more evolved tones and delicious hints of vanilla from fine-grained oak. Superbly long and fine.

the palate exhibits a consistent balance between softer and harder components. Its dryness and tannins are perfectly balanced by the alcohol, by creating a smooth and velvety mouthfeel.

Cimerio performs best with grilled meats and stews, remarkable is the pairing with ducks and geese, beef fillet and grilled steak, shins and veal shanks, as well as several aged cheese.

Serving temperature
18° C.