



## Vineyard

**Growing area:** Marche, province of Ascoli Piceno.

**Location:** the vineyards are sited nearby Acquaviva Picena town and are cultivated by using the biological techniques.

**Age:** 8-30 years.

**Soils:** marine alluvial sedimentary origin with a predominance of sand and stone, that increase by degrading towards the coast.

**Aspect and elevation:** on sunny hills at 200-350 m.

## Varieties and growing practices

**Grapes:** 60% Montepulciano and 40% Sangiovese.

**Training system:** guyot and double guyot.

**Vineyard density:** 2500-4000 vines per hectare.

**Yield:** 10 t. of grapes/ha.

## Vinification

**Harvest:** hand-picked.

**Vinification:** fermentation at controlled temperature, maceration on the skins in steel tanks with daily pumpovers.

**Maturation:** partly in French oak barrels for 4 months.

## Cellaring

This wine gives its best when young, but can be appreciated even within a few years from harvest.

Alcohol **13,00% vol.**



intense ruby red colour.



berry fruit, well-ripened cherry that meld impressively into subtler impressions of violet.



well-bodied and with a good minerality. The combination among tannins, alcohol and acidity creates an admirable balance.



Pasta with tomato and meat sauce. Very good with Bolognese lasagna and timbales of macaroni. Perfect with sheep, pork (such as porchetta and shank) and with veal stews.

Serving temperature  
16/18° C.