



Vineyard

Growing area: the Marche, province of Ancona.

Location: in the Montacuto area, within the Natural Park, on the slope of Monte Conero.

Age: 10-30 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: near the coast, largely in positions protected from the cold north wind, at 130-250 m.

Varieties and growing practices

Grapes: Montepulciano.

Training system: guyot and vertical trellising.

Vineyard density: 2.500-4.500 vines per hectare.

Yield: 6 t. of grapes/ha.

Vinification

Harvest: the late-ripening grapes are hand-picked and 50% of the grape is dried for more than 6 weeks.

Vinification: the traditionally-matured grapes are immediately vinified. Fermentation in small cement vats, with frequent pumpovers each day, maceration on the skins for numerous days.

Maturation: 15 months in barriques, then bottle-ages for at least another year.

Cellaring

Extraordinary capacity for ageing for many years, with amazing performances along the way.

Alcohol **14,50% vol.**



deep ruby red colour tending to purple, typical of the grape.



superbly aromatic bouquet of sour cherries and plum jam. Emerge from the background intriguing and evolved nuances of spices like pepper, cinnamon and licorice. Fine tobacco, cacao and roasted coffee are the heritage of the wine's barrique ageing.



very powerful. The alcoholic warmth perfectly balances the elegant and fine-grained tannins. The finish is intense, long and fully harmonious.



Excellent with fine red meat fine and game, especially served with truffle. Great pairings with aged cheese.

Serving Suggestion
 18/20° C.

