MONCARO

ROCCAVIVA

Piceno DOC Superiore

Vineyard

Growing area: Marche, province of Ascoli Piceno.
Location: nearby the fortress of Acquaviva Picena, in the heart of the Piceno Superiore area.
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: hillsides sloping towards the Adriatic sea, in mostly sunny sites at 150-350 m.

Varieties and growing practice

Grapes: 70% Montepulciano and 30% Sangiovese.
Training system: guyot and double guyot.
Vineyard density: 1700-4000 vines per Ha.
Yield: 8-9 t. of grapes/ha.

Vinification

Harvest: hand picking, with rigorous selection of the grapes.
Vinification: in steel fermenters with frequent daily pumpovers and lengthy maceration on the skins.
Maturation: a year in Allier and Slavonia oak barrels and a further year in the bottle in temperature-controlled storage.

Cellaring

Roccaviva Piceno Superiore expresses its finest qualities a few years after harvest.

Alcool 13,00% vol.

:ruby red tending to garnet.

intense aromas of wild cherry melding impressively into subtler impressions of plum, while a generous florality infuses everything. Fine and lengthy.

supple tannins and fresh minerality, perfectly balanced with its smoothness and right alcoholic warmth. Persistent and well-bodied.

Extremely versatile, it goes well with pasta with meat sauce, traditional Marche vincisgrassi, lasagne alla Bolognese, braised and stewed beef, baked and grilled red meats, small game and medium-aged cheeses.

Serving temperature
18° C.