

ROSSO PICENO DOC
TERRE CORTESI



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Vineyards

Growing area: Marche, province of Ascoli Piceno.

Location: the vineyards are sited in the finest growing areas for red wines.

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: 150-350 m.

Varieties and growing practices

Grapes: 60% Montepulciano and 40% Sangiovese.

Training system: guyot and double guyot.

Vineyard density: 1700-3500 vines per hectare.

Yield: 11-13 t. of grapes/ha.

Vinification

Harvest: by hand and by machine.

Vinification: in steel fermenters with maceration on the skins at controlled temperature.

Maturation: partly in steel tanks, partly in cement and partly in oak barrels. The wine ages in bottle in temperature-controlled storage.

Tasting notes

Appearance: ruby red colour tending to purple.

Bouquet: berry fruit, well-ripened cherry that meld impressively into subtler impressions of violet. Long and intense.

Palate: dry and sapid, well-bodied, its supple tannins and the alcoholic warmth create an admirable balance.

Alcohol

12,50% vol.

Cellaring

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

Serving suggestions

Pasta with tomato and meat sauce. Great with Bolognese lasagna and timbale of macaroni. Perfect with mutton, pork and with veal stews.

Serving temperature

16° C.