



Vigneti

Growing area: Marche, province of Ancona.

Location: within the Natural Park, on the slopes of the Monte Conero promontory.

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: close to the Adriatic sea, but protected from the north winds by the Monte Conero and by the high coastal bluffs, at 130-250 m.

Vitigni e Coltivazione

Grapes: Montepulciano.

Training system: guyot and double guyot.

Vineyard density: 2500-4500 vines per hectare.

Yield: 6 t. of grapes/ha with a reduced load of buds per plant

Vinificazione

Harvest: late-ripening grapes are hand-picked, selecting the finest clusters.

Vinification: fermentation in small cement vats, with frequent pumpovers each day; maceration on the skins for numerous days.

Maturation: the wine matures for about 18 months in barriques and in French oak barrels, then bottle-ages for at least a year.

Cellaring

The extraordinary capacity for long-term ageing enables it to evolve over many years and to deliver astounding surprises.

Alcool **14,00% vol.**



rich, luminous and deep ruby red colour tending to purple.



excellent fruity and flowery scents of plum, black cherry and violet of great finesse. The intensity and persistence are at full strength. Last to emerge are tertiary spicy and ethereal aromas that duet with elegant scents of licorice and oak vanilla.



rounded, well-bodied and savoury. Impressive tannins act as an effective foil to the alcoholic warmth, creating an admirable balance. A superbly elegant finish brings all of the components into harmony.



It is at its best with the finest cuts of beef: chops, Florentine and fillets of Marchigiana Gentile, Chianina and Angus. White truffles and great aged-cheeses round out the list of culinary excellence to eat with this precious Riserva.

Serving temperature
18° C.

