

CANTINA OFFIDA



ROSSO PICENO SUPERIORE DOC



Zone of production:	Offida
Vineyard:	100 ha
Exposition:	SE
Altitude:	290 m
Type of soil:	clay, chalk
Varietals:	70% Montepulciano, 30% Sangiovese
Fermentation:	stainless steel 24°-26°
Ageing:	18 months in 50 to 100hl oak barrels

TASTING NOTES

Deep dark. Black fruit and spices on the nose. Rich and complex palate in which fruit and oak tones are perfectly balanced. The older Montepulciano vines imbue the wine with a sense of opulence and depth. Fine length.