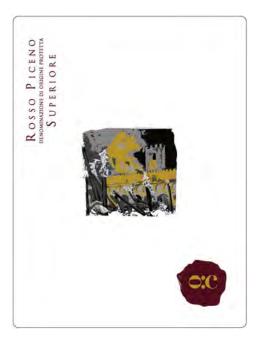


## ROSSO PICENO SUPERIORE DOC



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.