

Rosso Piceno DOC - Castelsole



Region. Marche.



Grapes. Sangiovese and Montepulciano grapes from sunny side hilly vineyards in the provinces of Ancona, Macerata, Ascoli Piceno, facing Adriatic sea.



Vinification. Selected fresh hand picked grapes. Classic red vinification method: soft pressing, long maceration in contact with the skins and fermentation at controlled temperature.



Tasting Notes. Intense ruby red color with violet nuances which tend to attenuate. Elegant, vinous and ethereal bouquet of red fruits and flowers. Black cherry, plum and violet stand out in particular. Dry, sapid and harmonious taste. Full, velvety, harmonious, rightly tannic and full-bodied taste.



Analysis. Alcohol 12% Vol; Total acidity 5,8 g/l; Residual sugar 6- 6,5 g/l.



Food suggestions. Ideal with pasta dishes, red and grilled meats and cheeses. Serve at 16-17 °C.



Bottle. "Bordolese" 750 ml (in box of 6 bt); 1 L (in box of 6 bt).

