

# CONTEROSSO

## ROSSO PICENO D.O.P.



**Alcohol content:** 13,0 %

**Area of production:** Vineyards of Montepulciano hills – Ascoli Piceno – Marche

**Grapes:** Selection of Sangiovese and Montepulciano red grapes

**Yield (grapes per hectare):** 110 quintals

**Plant breeding system:** Espalier - Guyot

**Soil composition:** Medium consistency with streaks of clay

**Vinification and production system:** Soft pressing, fermentation for 8-10 days at controlled temperature (18-25°C.), preservation in thermo-conditioned stainless steel tanks, cold bottling in sterile bottling line

**Organoleptic description:** Intense ruby red color and vinous, delicate and fragrant bouquet. A dry red wine suitable for every occasion given its pleasant, aromatic mellow, fresh and light taste

**Preservation:** Store in a fresh, dry and dark place. A wine intended to be drunk young, within 3-5 years of the vintage

**Serving temperature:** To be served fresh at 15-16° C

**Gastronomic suggestions:** Wine for the whole meal, it goes perfectly with first courses, white meats and cheeses