

PICENO

DOC



Grape varieties: Montepulciano (40%) - Sangiovese (50%) - Merlot and Syrah (10%)

Production Area: Carassai, Val Menocchia, halfway up the hillside; south exposure (altitude: 150 m a.s.l.).

Soil: alluvial soil characterized by clay, sand and a high content of silt, with alkaline reactions due to the presence of limestone.

Vine training system: trellis system with Guyot method.

Density: 3,000 vines per hectare

Yield per hectare: Montepulciano 8 tons, Sangiovese Merlot and Syrah 10 tons.

Grape yield in wine: 60%

Harvesting season: end of September for Sangiovese, Merlot and Syrah; early October for Montepulciano.

Harvest: by hand in small crates.

Alcoholic fermentation: in stainless steel vats at a temperature between 25°C and 27°C for 10 days.

Aging: 12 months in third-passage French oak tonneaux and barriques.

Refinement: 6 months in bottle.

ABV: 12-13%

PH: 3.4

Total acidity: 6 g/l (tartaric acid)

Dry extract: 29.5 g/l

TASTING NOTES:

A Piceno wine that fully expresses the terroir of Carassai, exalting fruity notes and a fresh and tasty mouth-feel, with Sangiovese grapes in the foreground. Forget about the wines its denomination suggests.