

PICENO

DOC



Grape varieties: Montepulciano (50%) - Sangiovese (50%)

Production Area: Carassai, Val Menocchia, halfway up the hillside; south exposure (altitude: 100 m a.s.l.).

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

Vine training system: trellis system with Guyot method.

Density: 3,000 vines per hectare

Yield per hectare: Montepulciano 8 tons, Sangiovese 10 tons.

Grape yield in wine: 60%

Harvesting season: end of September for Sangiovese; 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: 3.3

Total acidity: 6,5 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.

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From Sangiovese and Montepulciano grapes vinified in steel and matured in used wood, this is a red wine in the Valtellina style. Its light yet intricate texture lends it elegance and refinement, despite its delicate structure.

Vibrant in its fruit and floral notes, it is lively, taut, and mineral-driven. A benchmark for its category.

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Piceno DOC

Piceno

slow
wine

VINO SLOW

