

MONTEPULCIANO D'ABRUZZO DOC

Data Sheet

Our vineyards are close to the border of the Abruzzo region so, due to our love for Montepulciano grapevines we, with the help of our expert oenologists in Abruzzo, produce a wine in full respect of our protocol with the intention of obtaining a DOC wine. We carry out the maturation process in large casks at our vineyards for several months until it is time for bottling. This very special red wine has a taste of sea breezes and mountain air.

BLEND OF GRAPES: Pure Montepulciano.

HARVESTING AND VINIFICATION: determined with 4-parameter maturation curve: sugar, total acidity, pH, phenols. Vinification with maceration of the skins with the must for 8 to 12 days in stainless-steel tanks at 22-26C.

MATURATION: after the first decantation in November, maturation for 6 - 9 months in stainless-steel tanks with at least one decantation per month for cleaning and oxygenation purposes.

AGEING: in bottles for 4 months.

SENSORY PROFILE: reddish purple with shimmers of deep purple, bouquet of cherries and fruits of the forest with a slight hint of vanilla, good sense of body, harmonious, with aromas which range from red fruits to the rustic vinous mouthfeel of the Montepulciano grape.

SERVING SUGGESTIONS: perfect with all types of red meat dishes even the richest, Italian salami and cold meats, fresh and mature cheeses.

SHELF LIFE: 6 years approx.

ANALYSIS DATA: Alc. cont. 13% vol.,
Total acidity from 5,2 to 5,5 g/l., Volatile acidity from 0.20 to 0.55 g/l,
Glucose and Fructose: inf. to 4 g/l, Sulphur total from 60 to 90 mg/l.



OFFIDA PECORINO DOCG

Data Sheet

Produced from millenary grapevines in the Piceno region. Few grapevines in the world produce such high levels of sugar and organic acid: this unique factor characterizes the sensory profile of a wine rich in freshness and warmth in a synergy of rare pleasantness.

BLEND OF GRAPES: Pure Pecorino.

HARVESTING AND VINIFICATION: determined by 3-parameter maturation curve: sugar, total acidity, pH. Thermo-conditioned vinification process for white grapes: cold static decantation of the must, temperature-controlled fermentation at 16° in temperature reduced ambient.

MATURATION: in stainless-steel tanks for at least 6 months.

AGEING: in bottles for at least 5 months.

SENSORY PROFILE: straw yellow in colour with bright green hues, intense bouquet of fragrant white and yellow flowers, good intensity, dry on the palate, fragrant, acidic dominance, harmonious and warm, with the temperament of a great white wine capable of standing out like only a few can.

SERVING SUGGESTIONS: to be served chilled at a temperature of 12-14°C with hot and cold fish starter courses, pasta dishes, white meats and above all with rich Mediterranean seafood dishes.

SHELF LIFE: 6 years ca.

ANALYSIS DATA: Alc. cont. 13.5% vol.,
Total acidity from 6,8 to 7.2 g/., Volatile acidity from 0.15 to 40 g/l,
Glucose and Fructose: inf. to 4 g/l, Sulphur total from 60 to 90 mg/l



ROSATO MARCHE IGT

Data Sheet

Rosé, like white and red, is a true wine and not an alternative. Produced from Montepulciano and Sangiovese grapes fermented without the skins, and thus for this reason alone acquires the pastel pink colour of the must. Fragrance, freshness and agreeableness are the most evident sensory characteristics of this wine with its uncomplicated yet intelligent style that adapts to every dish, as long as the dish is good.

BLEND OF GRAPES: Montepulciano and Sangiovese.

HARVESTING AND VINIFICATION: determined by a 3-parameter maturation curve: sugar, total acidity, pH. Vinification by means of soft pressing of the grapes to extract only the free-run must, static-cold decanting of the must, controlled-temperature fermentation.

MATURATION: in stainless-steel tanks with final maturation in bottles.

AGEING: in bottles for approximately 2 months

SENSORY PROFILE: vibrant pink colour typical of white vinification processes, intense bouquet of fragrant aromas, freshly harmonious, smooth and elegant on the palate.

SERVING SUGGESTIONS: enhances all delicate tasting meat and fish dishes, perfect as an aperitif, best when served at 12°/15°.

SHELF LIFE: 3 years approx.

ANALYSIS DATA: Alc. cont. 12%,
Total acidity from 6,1 to 6,5 g/l, Volatile acidity 0.20/0.50 g/l,
Glucose and Fructose 4/5 g/l, Sulphur 60/90mg/l.



Cultura Picena e Arte del Vino



Rosso Piceno DOC

Data Sheet

Combines the pleasures of the freshness of a youthful wine with the complex structure of a mature red wine. It is dedicated to those who wish to savour the bouquet of a good, classic wine.

BLEND OF GRAPES: Montepulciano 70%, Sangiovese 30%.

HARVESTING AND VINIFICATION: determined by 4-parameter maturation curve: sugar, total acidity, pH, phenols. Vinification with maceration of the skins with the must for 10 to 15 days in stainless-steel tanks at 22-26 C.

MATURATION: after the first decantation in November, maturation for 6 - 9 months in stainless-steel tanks with at least one decantation per month for cleaning and oxygenation purposes.

AGEING: in bottles for 3 months.

SENSORY PROFILE: brilliant ruby colour almost intense, bouquet of red flowers and perfumed roses, persistent, pleasantly vinous mouthfeel, good sense of body, freshly harmonious, a sense of sweet tannins that is not overwhelming.

SERVING SUGGESTIONS: perfect with all types of tomato and meaty pasta dishes, red meat, fresh cheese and "Brodetto Sanbenedettese" (fish soup).

SHELF LIFE: 5 years approx.

ANALYSIS DATA: Alc. cont. 13% vol.,
Total acidity from 5,2 to 5,6 g/l., Volatile acidity from 0.20 to 0.55 g/l,
Glucose and Fructose: inf. to 5 g/l, Sulphur total from 60 to 90 mg/l.

