



BOCCADIGABBIA

ROSSO PICENO

Grapes: 50% montepulciano and 50% sangiovese.

Vineyard: About 5 hectares, aspected in various directions at an altitude of 180 m, on sandy clay soils. Vine density is 3,600 per hectare, trained to the traditional short-pruned *capovolto* system.

Harvest: Late September for the sangiovese, the second half of October for the montepulciano.

Vinification: After hand-picking, the grapes are crushed and lightly pressed; the must is then fermented in steel with frequent pump-overs.

The wine undergoes extensive maceration on the skins and is then put into one- and two-year-old French barriques for 10-12 months.

Profile: This contemporary version of Rosso Piceno displays a deep ruby red, then offers classic varietal spice, along with lovely scents of vanilla, chocolate, and wild red berries. A dense weave of velvety tannins characterises the appealing, seductive palate, and the lingering finish is impressive. It's the perfect companion to the traditional dishes of Central Italy, as well as innovative dishes of Italy's contemporary cuisine.

