

## "Il Brecciarolo" Rosso Piceno Superiore D.O.C.



Quite a few people believe that Rosso Piceno superiore is one of the most interesting d.o.c. wines of Central Italy. Rosso Piceno is produced in a rather vast hilly area of Marches, but is only in a very limited zone within the Province of Ascoli Piceno that this wine, made from Sangiovese and Montepulciano grapes, can boast the " Superior" qualification.

This is due to the special microclimatic and pedologic conditions of territory, which extends over fourteen municipalities of this province. Since we believe in the potentials of this wine, which is also popular among foreign consumers, we have tried to make the most of them, in the observance of tradition and, at the same time, through a modern interpretation.

The result is convincing: Rosso Piceno Superiore Brecciarolo is an important, full-bodied wine capable of lasting for several years, but it is also characterized by a soft and pleasant taste, thanks to the ageing in oak casks.

The ideal temperature for drinking is 18° C; its perfume is complex and structured the flavour is ample and harmonious, improving with age. This wine can be recommended with succulent first courses (rise timbales, lasagna, dishes with truffles and mushrooms), and in particular with beef, game and mature cheese.

**Wine history:** first vintage 1986.

**Production Zone:** winery's own vineyards in the municipalities of Offida and Ascoli Piceno..

**Blend:** Montepulciano, Sangiovese.

**Average height:** 200-300 metres asl.

**Soil:** Mainly clay, tending to limestone at Offida and medium mix tending to sandy at Ascoli Piceno

**Cultivation System:** Guyout

**Installation density:** 5,000 vines per hectare.

**Yield per hectare:** approximately 110 quintals of grapes.

**Yield per vine:** approximately 2kg of grapes.

**Harvest:** handpicked, early morning or late afternoon, in small trays kept in cold cells before being taken to the winery. Mid October.

**Fermentation:** after destemming, the grapes are channelled into 200hl steel fermenting vats, fitted with a pumpover system and temperature control.

Maceration on the skins lasts about 20 days. After fermentation the wine is poured into aged barriques, which the previous year had stored wines then used for producing Roggio and Ludi.

**Alcohol:** 13.5%

### SENSORIAL PERCEPTIONS:

**Colour:** Ruby red with a hint of garnet.

**Aroma:** Intense and varietal, with vanilla nuances.

**Flavour:** Its warm, lingering, full-bodied and well-orchestrated flavour makes it a distinguished and equally charismatic wine.

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