

ROGGIO DEL FILARE

ROSSO PICENO D.O.C. SUPERIORE



PRODUCTION AREA

Company owned vineyards located in the district of Castorano.

ALTITUDE

200 m a.s.l.

SOIL

Clay and limestone.

VARIETY

Montepulciano 70%, Sangiovese 30%.

PLANT DENSITY

5000 plants per hectare.

TRAINING SYSTEM

Guyot.

YIELD PER HECTARE AND PER VINE

65 quintals / 1.2 kg approx.

FIRST VINTAGE

1993.

HARVEST

Hand picked mid-October in the early morning or late afternoon and placed in small cases which are put in cold storage before arriving at the cellar.

VINIFICATION

Vinification takes place in small temperature controlled stainless steel fermenting tanks. The maceration on skins lasts for approximately 28 days. Aging takes place in new barriques for 18 months.



SIGHT

Bright ruby red with slight hues of garnet.



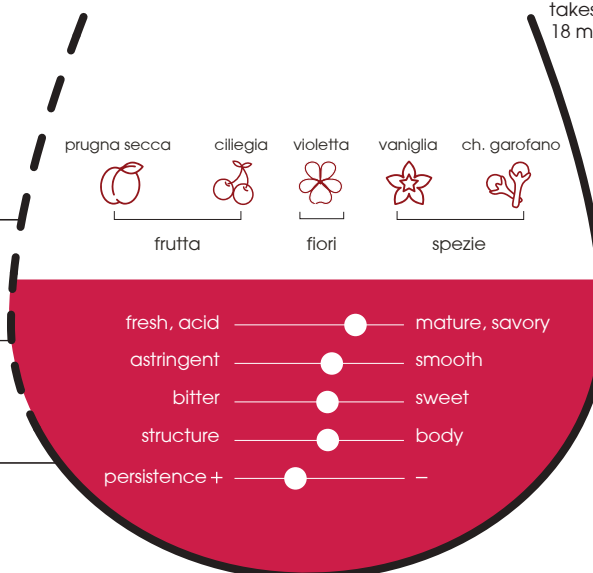
SMELL

Intense, complex bouquet with scents of ripe plums and cherries, leading to an extraordinarily fascinating spiced and floral nuances.



TASTE

Great character and essence. Velvety pulp, strong texture, and perfectly tannic, fruity, and spiced. A warm, lingering, full-bodied, and harmonious mouthfeel.



INFOGRAPHIC MADE ON THE DATA OF CERTIFIED SENSORIAL ANALYSIS ISO PERFORMED BY:



CIAS INNOVATION
CENTRO ITALIANO DI ANALISI SENSORIALE



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TYPICAL

CHARACTERISTICS

Sensorial Analysis of representative wines
Rosso Piceno D.O.C. Superiore



DISTINCTIVE

CHARACTERISTICS

Sensorial Analysis of the wine **ROGGIO DEL FILARE Rosso Piceno D.O.C. Superiore**

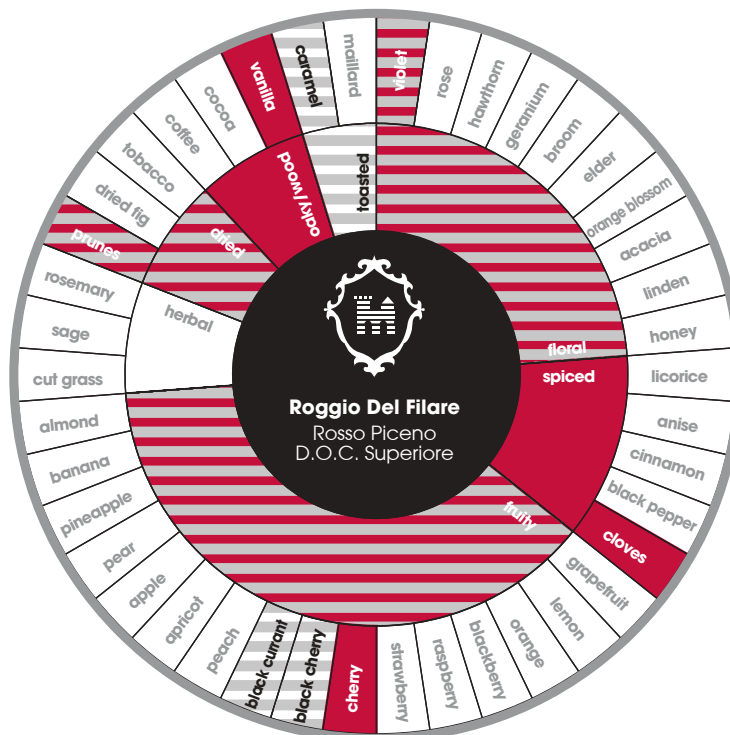


TYPICAL AND DISTINCTIVE

CHARACTERISTICS

Conclusions

The characteristics of the bouquet of **ROGGIO DEL FILARE** are very similar to the typical characteristics of Rosso Piceno Superiore. What prevails, however is the clove among the spices.



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