



FIRST VINTAGE: 2016.

PRODUCTION AREA: Vineyards located in the districts of Ripatransone, Offida and Acquaviva Picena with organic agriculture.

VARIETY: Montepulciano 70%, Sangiovese 30%.

ALTITUDE: 200-300 m a.s.l.

SOIL: Mainly clay, tending towards limestone.

TRAINING SYSTEM: Guyot/Cordon trained and spur

pruned.

DENSITY: 5000 plants per hectare.

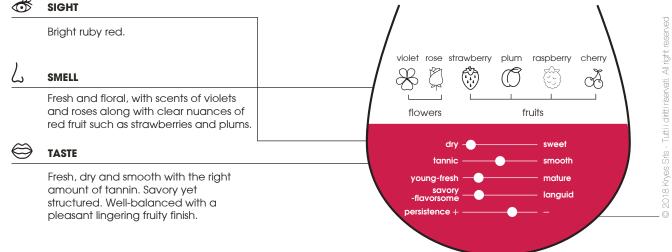
YIELD PER HECTARE: 120 quintals approx.

HARVEST: End of September for Sangiovese, mid-Octo-

ber for Montepulciano.

VINIFICATION: After being destemmed, the grapes are conveyed into 200 HI stainless steel tanks equipped with a pump-over system and a controlled temperature. Maceration on skins lasts for approximately 15-20 days.

LINEA BI



1/03/2019