



LINEA BIO
Rosso Piceno DOC

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-October 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.



SIGHT

Bright ruby red.



SMELL

Fresh and floral, with scents of violets and roses along with clear nuances of red fruit such as strawberries and plums.



TASTE

Fresh, dry and smooth with the right amount of tannin. Savory yet structured. Well-balanced with a pleasant lingering fruity finish.

