



FIRST VINTAGE: 2016.

PRODUCTION AREA: Company owned vineyards located in the districts of Ripatransone, Offida and Castorano with organic agriculture.

VARIETY: Montepulciano 70%, Sangiovese 30%.

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

SOIL: Mainly clay tending towards limestone.

TRAINING SYSTEM: Cordon trained and spur pruned.

PLANT DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 100 quintals approx.

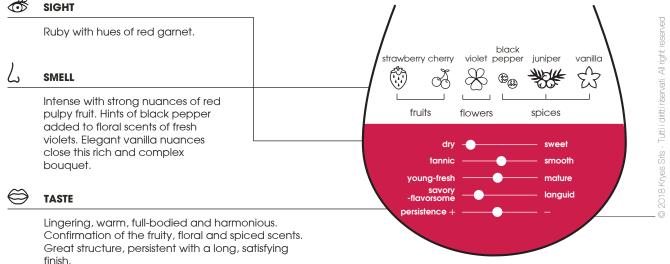
YIELD PER VINE: 2 kgs approx.

HARVEST: Hand picked mid-October and placed in small

cases.

FERMENTATION: After destemming the grapes are conveyed into 200HI stainless steel fermenting tanks equipped with a pump-over system and a controlled temperature. The maceration on skins lasts for approximately 20 days. Upon completion of the fermentation, the wine is aged in new French oak barriques.





1/03/2019