

ORTO DI PAOLO

ROSSO PICENO DOC SUPERIORE EDIZIONE SPECIALE



PRODUCTION AREA

Company owned vineyards located in the districts of Offida and Ascoli Piceno.

ALTITUDE

200-300 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

110 quintals / 2 kgs approx.

FIRST VINTAGE

1986.

HARVEST

Generally hand picked mid-October, put in small cases and subsequently placed in temperature controlled storage.

VINIFICATION

In small stainless steel fermenting tanks. The maceration on skins lasts approximately 20 days. Aging takes place in barriques used previously for Ludi and Roggio.*

*contains sulphites



SIGHT

Ruby with hues of garnet.



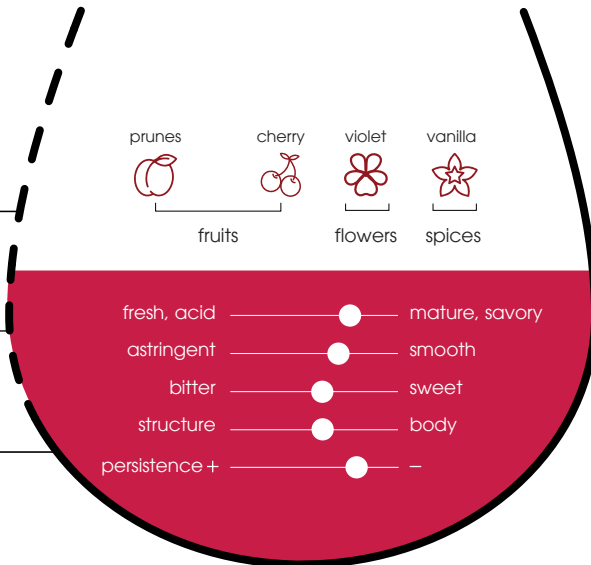
SMELL

Intense with strong scents of juicy red fruit. Floral nuances of fresh violets and hints of spices.



TASTE

A lingering, warm, full-bodied and well-balanced taste confirms the bouquet. Distinct, charismatic wine.



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

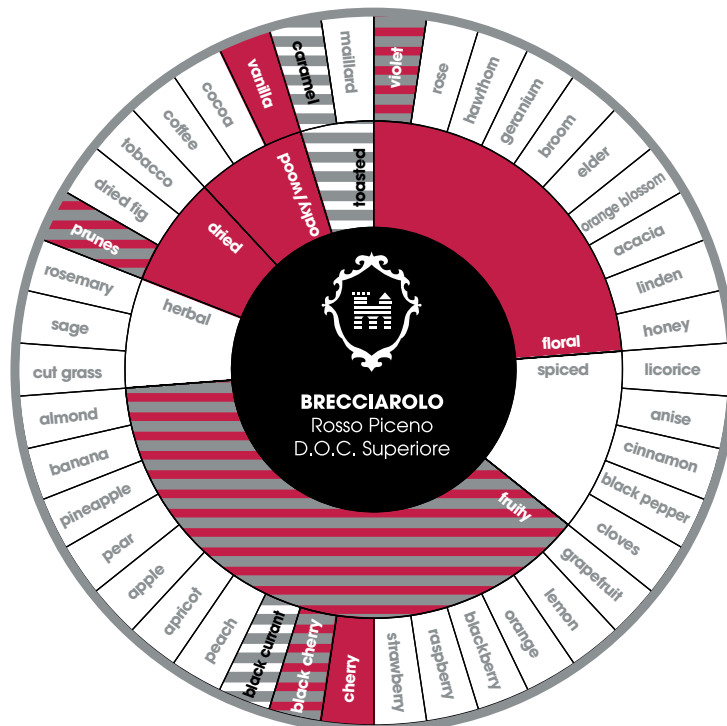
Sensorial Analysis of the wine
BRECCIAROLO Rosso Piceno D.O.C. Superiore



TYPICAL AND DISTINCTIVE
CHARACTERISTICS

Conclusions

Brecciarolo has clear, distinct scents of prunes, violets and black cherry thus confirming the **typical** characteristics of Rosso Piceno Superiore. In addition, the **originality** is determined by the fruit nuances of cherry and vanilla oak.



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VELENOSI

www.velenosivini.com

