



**LINEA BIO**  
Rosso Piceno DOC Superiore

**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.\*



**SIGHT**

Ruby with hues of red garnet.



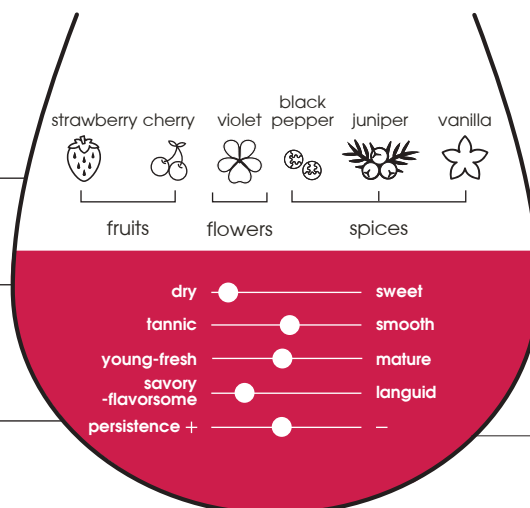
**SMELL**

Intense with strong nuances of red pulpy fruit. Hints of black pepper added to floral scents of fresh violets. Elegant vanilla nuances close this rich and complex bouquet.



**TASTE**

Lingering, warm, full-bodied and harmonious. Confirmation of the fruity, floral and spiced scents. Great structure, persistent with a long, satisfying finish.



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\*contains sulphites

1/03/2019