





Colle del buffo - Rosso Piceno DOC

Organic

The idea of producing a fresh, elegant and not austere Rosso Piceno. Piceno Rosso Colle del buffo is obtained from grapes of the young vineyards (average age 15-20 years), with an average yield of 90/100 quintals per hectare. The first label is from 2009.

Characteristics

Classification: Rosso Piceno Doc "Colle del Buffo"

Year: 2017

Grape varieties: 50% Montepulciano 50% Sangiovese

Vineyard location: Campofilone, via Valdaso. We are about 4 km from the Adriatic Sea with the Sibillini Mountains in the background to complete the scenario. North-North West facing along the axis of the valley, it is a very windy area with strong temperature variations. The vineyards are located at an altitude of 240 meters above sea level, the soil is mainly clayey and sometimes limestone.

Vine training method: spurred cordon for Sangiovese, single Guyot for Montepulciano

Planting density: 5000 stumps per hectare

Yield per hectare: 1,2-1,5kg per vine

Harvest period: the grape harvest took place between the first ten days and the second ten days of September 2019.

Harvest method: hand picking, in bins, early in the morning.

Vinification: fermentation takes place in stainless steel vats at a controlled temperature with punching down and pumping over. Fermentation and maceration last 12-15 days. Then spontaneous malolactic fermentation on steel tanks which ends in mid-November.

Ageing: 12 months in steel and 6 months in bottle.

Serving temperature: 18°C

Analytical data

Alcohol content: 13.10% vol

Sugar content: 2.8 g/L

Acid content: 5,6 g/L

Extract: 31.30 g/L



Serving suggestions

Let the wine rest at least 10 days after shipping. Open the bottle one hour before serving.

Organoleptic properties

Intense ruby red with hints of black cherry, currant, blackberry with nuances of cherry. Warm on the palate with soft tannins, well - balanced, good structure and persistence.

Food pairings

Elaborate first courses with tomato sauce, timbales, white and red meats, ripe cheeses.

Storage

Store the bottle horizontally, preferably in a dark and silent environment, with a temperature between 12 - 18 degrees and a humidity of around 60 - 70%. The wine lends itself to a further 3-5 years ageing.