

ERTO

TYPE

Rosso Conero Doc - Premium

GRAPE VARIETY

Montepulciano 100%

FIRST HARVEST

2011

VINEYARD

South exposure coast

GRAPE YEALD FOR PLANT

1,3 kg of grape

ANNUAL PRODUCTION

6000 bottles

ALCOOL

14% vol

HARVEST

Mid-October, manual collection

FERMENTATION AND AGEING

Shaving and pressing with maceration of the must and with 2 daily fullings in heat-conditioned steel vats. Fermentation over 10 days. Graining, subsequent malolactic fermentation. At the end of January, some of the wine is transferred to Tonneau for 12 months. At the end, the wine is reunited with the other wine left to be refined into steel. The wine, then bottled, continues to be aged in the bottle for another 12 months



NOTE

Red wine, emblem of a small and significant Terroir that surrounds Monte Conero, 561 meters above sea level, where the Montepulciano grape has been chosen over the centuries, a favorite for obtaining grapes and wines of great value. The color in the calyx is deep red and impenetrable the bouquet is a triumph of notes of small ripe red fruits from blackberry to morello cherry, slimy to which are followed by the spicy aromas of cinnamon, cocoa, tobacco. Floral notes of purple and geranium emerge at the end. The great structure of this wine imposes the correct balance of tannins to express an absolute enjoyability index on the palate

PAIRINGS

Hard cheeses and cured red meats, baked stockfish with potatoes, oily fish such as burnt anchovies

SERVING TEMPERATURE

13°C - in thin and large volume crystal glasses

CONSERVATION

Bottle always lying down, in the dark, in a dry place, without significant temperature changes



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