

LA FESTA

TYPE

Red wine - Rosso Conero Doc

GRAPE VARIETY

Montepulciano 100%

FIRST HARVEST

2015

VINEYARD

South exposure coast

GRAPE YEALD FOR PLANT

1,3 kg of grapes

ANNUAL PRODUCTION

1000 bottles

ALCOOL

14% vol

HARVEST

Mid-October, manual collection

FERMENTATION AND AGEING

Scraping and crushing with maceration of the submerged cap must in steel vats. Fermentation no later than 10 days. Decreasing, subsequent malolactic fermentation. At the end, transfer to steel tanks with subsequent bottling. Aged in the cellar for 12 months before sale.



NOTE

Fresh red wine, easy to drink and suitable for any occasion, which is why it is called Festa.

PAIRINGS

Enough of itself, with any ideal pairing for aperitifs or very dynamic dinners.

SERVING TEMPERATURE 14°C large glasses.

CONSERVATION

Bottle always at hand, in a dry place,
without significant temperature changes.

[illegible]

CASA VINICOLA PESARESI S.S.
Via Varano 293 - 60129 Ancona (AN) - Italia



+39 338 9924325 - *Giovanni Pesaresi*
+39 333 2781610 - *Federico Pesaresi*



 pesaresirossoconero@gmail.com


www.varavignaioli.it