

VULÉ



TYPE

Rosso Conero Doc

GRAPE VARIETY

Montepulciano 100%

FIRST HARVEST

2007

VINEYARD

South exposure coast

GRAPE YEALD FOR PLANT

1,3 kg of grape

ANNUAL PRODUCTION

6000 bottles

ALCOOL

15% vol

HARVEST

Last week of October, manual harvesting with plan selection of the best bunches for integrity and ripeness

FERMENTATION AND AGEING

Scraping and crushing with maceration of the must and with 3 daily fulling in heat-conditioned steel vats. Fermentation over 14 days. Graining, subsequent malolactic fermentation. At the end of January, Allier tronaics moved to an oak barrique for 12 months. On completion, transfer to steel tanks for 3 months and subsequent bottling. Aged in the cellar for 12 months before sale.



NOTE

This is the estate's vintage wine, a culmination of meticulous care and careful selection of the finest grapes in the vineyard. A deep, impenetrable red color, the ample bouquet features vegetal notes of licorice and cocoa, along with notes of slate and smoky notes, expressing the minerality of the soil. Notes of small red fruits, blackberry and currant, alternate with notes of licorice and cocoa. On the palate it is sumptuous and satisfying with soft tannins in evidence which contribute to a full-bodied taste-olfactory blend which culminates in a long and persistent morello cherry finish.

PAIRINGS

Hard cheeses with long aging, red meats

SERVING TEMPERATURE

11°C - in thin and large volume crystal glasses

CONSERVATION

A bottle that's always at home, in the dark, in a dry place, without significant temperature changes. It's a long-lived wine that can evolve in the bottle for at least 10 years.



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