CANTINA OFFIDA

Rosso Piceno DOP

Characteristics

Production Area:	Offida
Altitude:	300 m
Type of soil:	Clay
Grapes:	50% Montepulciano, 50% Sangiovese
Training system:	Spurred cordon
Harvest:	Early October
Fermentation:	In stainless steel tanks at controlled temperatures between 24-26°
Aging:	/
Refinement:	2 months in steel tanks and 3 months in bottle following
Alchool content:	13%

Piceno DOP is a red wine that people normally have with lunch or dinner in our area. The name of the denomination refers to the very ancient population of Piceni. The history and the culture merge within this wine that is young but expresses the characteristics of a great product for people who like a wine without aging in woods, but with good body and a very evident fruit on the nose. Dark red, with ripe fruit scents, Rosso Piceno is an extremely balanced wine, suitable for "all-round" red wine situations.