



CANTINA OFFIDA

# Offida DOCG Rosso Serpente Aureo

## Characteristics

Production Area:	Offida
Altitude:	350 m
Type of soil:	Clay
Grapes:	70% Montepulciano, 30% Cabernet Sauvignon
Training system:	Spurred cordon with 20 years vines
Harvest:	Early November
Fermentation:	In stainless steel tanks at controlled temperatures between 18-20°
Aging:	36 months in French oak barrels and barrels
Refinement:	6 months in bottle
Alcohol content:	15%



Suggestive name, with a strong symbolic meaning in the town of Offida, considering that both the theatre and the principal street in the city are named Serpente Aureo. Almost a meditation wine for its power and complexity. The production of this wine implicates a great agronomic work: only the best and the most suitable Montepulciano and Cabernet Sauvignon vineyards are used. Harvest starts in the late Autumn, when the grapes, lightly over-ripe on the vine, and they are only hand-picked. The vinification, that includes a long maceration and an alcoholic fermentation for several weeks, follows the harvest; this confers on the wine a great structure that means great longevity of the product. In order to make Serpente Aureo smoother and more elegant, the last part of the production process is to age it in French barriques and tonneaux for 36 months, to whom it follows a refinement in bottles for at least 6 months; then the wine is ready to be put on the market.