

*A look that recalls the past,
with 3/4 indications on the neck of the bottle,
an amalgam of Montepulciano and Sangiovese
for a wine that rests and is reborn every day,
even richer in nuances and flavours.*



ROSSO D.O.C. PICENO
BIOLOGICO

SHADES AND FLAVORS

The cultivation of vines in the Piceno areas actually has its origins in the 10th century BC. Tradition says that it was the Greek founders of Ancona who started to produce grapes for wine. Their Etruscan neighbours' great experience in the wine field also had a positive influence on the Picene populations, who refined their cultivation and winemaking techniques and perfected them in Roman times. As in many other areas of Italy, in the Middle Ages the wisdom regarding the cultivation of vines was in the hands of the monks in the monasteries. But in the era of the Municipalities the characteristics of Rosso Piceno began to take shape in a more notable way.

A long history, which denotes the potential of a land rich in resources.

Rosso Piceno Doc from the Renowned Cantina Tombacco gathers up and enhances this tradition, mixing Montepulciano and Sangiovese for a unique and unforgettable blend. Slow vinification, with a resting period of over 6 months in steel tanks and an aging period in the bottle for at least 3 months, makes this red a complex and floral wine, with a marked tendency to evolve over time. Just like its history.

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Offering aromatic harmonies that are complex and original, with rich but evanescent floral notes, it has a tannic, savoury taste that is always balanced. With an alcohol content of 14 ° it is the ideal companion for game and stewed red meat.

Name and Denomination

Rosso D.O.C. Piceno

Grape variety

Montepulciano, Sangiovese

Origin

the towns of Offida and Acquaviva Picena, in Ascoli

Piceno province.

Winemaking

traditional red fermentation, with daily "punching down" for approximately 10 days. The product ageing for 6 months in stainless steel vat. The refining is completed with 3 months in bottle.

Storage and ageing

we recommend storing it in a dry cool place at a temperature of 10-12°C. Its finest characteristics are enjoyable between the first and the second year of its life.

Colour

ruby red, intense and concentrated, with violet reflections.

Bouquet

intense and complex, it ranges from red fruit jam to dried flowers. Elegant scents that simultaneously express hints of ripe cherries, black currants and blackberries, together with notes of violet that blend with a slight spice of vanilla and black pepper.

Flavour

soft and warm entrance, then it is expressed with a good freshness and an enthralling set of gustatory sensations. Very fine but very present tannins. Long

and wide finish with return of fruity sensations.

Alcohol content 14% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

perfect with red meats and game dishes.

Packaging

in 75 cl. bordeaux bottles, boxes of 6.