



Casal del Piano



Rosso Piceno 2024

Strengths of the wine: Drinkability, freshness and pleasantness, slightly tannic.

In summer is enjoyable served a little chill

Grape variety: 75% Montepulciano, 15% Sangiovese, 10% Merlot

First year of production: 2009

Production areas: Fermo

Vineyard extension: 1,5 ha

Exposition: Nord

Grape yield per hectare: 100-110 q/ha

Soil: Calcareous, clay

Fertilizations: Organic pelletised manure

Medium age of the vineyard: 30 years

Wine training system: Spur cordon

Seasonal pattern: Mild winter and rainfall with respected normal season average.

Spring with consistent rainfall at regular intervals from May to June. Hot and dry summer, with september rains before and during the harvest

Harvest: Manual harvest, from the last decade of September to the last decade of October

Wine making and ageing: Fermentation with steeping of skins for at least 10 days, separation of the sediment, malolactic fermentation, matured in stainless steel vats for 6 months and refined in bottle for at least 4 months

Alcohol: 13 %vol

Serve at temperature of: 18 °C

Colour: Intense ruby with violet hues

Aroma: Heady, red berries, plum, cherry, spicy notes

Flavour: Lively flavour, round, enveloping

Pairing: Red meat and wild game, cod and intense fish soup, mature cheese

Average number of bottle produced: 10.000