



CANTINA OFFIDA

# Rosso Piceno Superiore Organic

## Characteristics

Production Area:	Offida
Vineyard:	100 HA
Exposition:	Sud Est
Altitude:	290 m
Type of soil:	Clay, Chalk
Grapes:	50% Montepulciano e 50% Sangiovese
Fermentation:	In stainless steel tanks at controlled temperatures between 24-26°
Aging:	18 months 50 HL. and 100 HL oak barrels
Alcohol content:	13.50%



Deep, dark, black fruit and spice on the nose. Rich and complex on the palate, with fruit and oak perfectly balanced. The very old Montepulciano vines imbue the wine with a sense of opulence, depth, and length.