

Quiete
ROSSO PICENO



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VINE:

80% Montepulciano - 20% Sangiovese

VINEYARD:

Exposure: south - west

Ground: clave - sandy

Kind of plant breeding: counter espalier

Pruning: spurred cord

GRAPE HARVEST:

Manual harvesting from the second half of October

VINIFICATION:

Fermentation with maceration in stainless steel at a controlled temperature, aging in stainless steel and in bottles for 6 months.

FEATURES:

Intense and persisitente with well-rounded tannins, firm and ruby color. Fruity with balsamic finish.

COUPLING:

Red meat.