Cheto

ROSSO PICENO

Denominazione di Origine Controllata

GRAPES
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 September.

VINIFICATION
15 days fermentation with long peel soaking and frequent presses.
Refining in inox steel and in the bottle for at least 6 months.

FEATURES
SStructured and soft at the same with a typical and complex bouquet with red ripe fruit (blackberry, plum) preserved in alcohol.

PAIRINGS
Structured and rich dishes like braised meat.