

SIMONE CAPECCI

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PICUS

ROSSO PICENO SUPERIORE

Denominazione di Origine Protetta

Blend 70% Montepulciano,
30% Sangiovese

For this selection of Rosso Piceno Superiore we chose the Latin name of the woodpecker, symbol of the Piceni's culture. This blend made from Montepulciano and Sangiovese grapes, grown in the restricted area of Rosso Piceno D.O.C., through the refinement in wood enhances its natural qualities in an evident higher level.

SENSORY ANALYSIS

Intense ruby red color. It wicked away a very wide aromatic complex when the cherry and plum notes blend with those of sweet spices (cinnamon and licorice). The taste is full-bodied, tannic and overall harmonic.



VARIETY:	70% Montepulciano, 30% Sangiovese.
AGE OF THE VINEYARD:	20-25 years with sud-east exposure and 250-300 meters of altitude.
SOIL:	Clay and silty.
FOSTERING:	Double Guyot and spurred cordon.
HECTAR YIELD:	70 HL / ha
HARVEST:	Hand picked in crates with selection of bunches from the first till the second decade of October.
WINEMAKING:	Fermentation and maceration in Inox steel for 2 weeks.
AGING:	In french oak barrels for 12-15 months.
ALCOHOL:	13,50% Vol
IDEAL TEMPERATURE:	16 ° C - 18 ° C
PACKAGING:	6 bottles of 75 cl



Organic wine