

# SIMONE CAPECCI

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## PALLIDO

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### MARCHE ROSATO

Indicazione Geografica Protetta

100% Montepulciano

Red wine dressed in pale. The color of the wine is pale, the maximum of pale that a red grape can dress, looking upside down a bunch of Montepulciano grapes, vinified in absence of oxygen.

#### SENSORY ANALYSIS

Soft pink with candy pink reflections, shiny, consistent. Intense, complex, fruity (red fruits, wild strawberries, currants, blackberries, cherries, citrus notes of pink grapefruit pulp and tangerine peel) vegetable (light note of fresh grass) almond with mineral finish. Fine quality. Dry, warm, soft, fresh, moderately tannic with velvety tannins, tasty. Balanced, intense, persistent, fine. Full-bodied, harmonious.



VARIETY:	Montepulciano.
AGE OF THE VINEYARD:	15 years with east exposure and 200-250 meters of altitude.
SOIL:	Clay and silty.
FOSTERING:	Spurred cordon.
HECTAR YIELD:	70 HL/ha
HARVEST:	Hand picked in crates with selection of bunches during the last ten days of September.
WINEMAKING:	Maceration on the skins for 15/18 hours, followed by a fermentation of the free-run most in concrete tank.
AGING:	Six months in concrete tank on the lees.
ALCOHOL:	12,5% Vol.
IDEAL TEMPERATURE:	12°C-14°C
PACKAGING:	6 bottles of 75 cl



Organic wine