

SIMONE CAPECCI

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QVINTA REGIO

A CAPPELLO SOMMERSO

MARCHE ROSSO

Indicazione Geografica Protetta

100% Montepulciano selezionato
da vitigni storici

Its name was used by the Romans to call our territory: The Fifth Region of the Empire. It arises from a special selection of Montepulciano grapes coming from old plants, and after a long period of aging in wood you get a wine that imposes for elegance, power, for the formidable organoleptic characteristics and the great aging vocation.

SENSORY ANALYSIS

A very intense ruby red color, almost impenetrable. The aromas are reminiscent of cherry, blackberry and prune with scents of licorice. On the palate the wine is full-bodied, enveloping and pronounced.



VARIETY:	Montepulciano.
AGE OF THE VINEYARD:	30 years with sud exposure and 250-300 meters of altitude.
SOIL:	Clay and silty.
FOSTERING:	Spurred cordon.
HECTAR YIELD:	35 HL / ha
HARVEST:	Hand picked in crates with selection of bunches in the second decade of October.
WINEMAKING:	Fermentation and maceration in concrete vats.
AGING:	24 months in new wood barriques.
ALCOHOL:	14,50% Vol
IDEAL TEMPERATURE:	16 ° C - 18 ° C
PACKAGING:	6 bottles of 75 cl



Organic wine