

VELENOSI 2014 Roggio del Filare Rosso Piceno

FIRST VINTAGE BOTTLED

1993

PRODUCTION AREA

Company-owned vineyards in the areas of Offida and Ascoli Piceno

GRAPE BLEND

Montepulciano 70% Sangiovese 30%

ALTITUDE

200 metres above-sea-level

SOIL

Mainly clay, tending to limestone at Offida and

TRELLISING SYSTEM

Guyot

PLANT DENSITY

5,000 vines stocks per hectare

YIELD PER HECTARE

Approximately 65 quintals of grapes

YIELD PER GRAPE-VINE

Approximately 1.5kg of grapes

HARVEST

Mid October, handpicked, early morning or late afternoon, put in small trays kept in cold cells before taken to the winery.

FERMENTATION

After destemming, the grapes are channelled into 100hl steel fermenting vats, equipped with a programmable pump over system - to achieve best colour extraction results and softness of the wine - and temperature control system. Maceration on skins lasts about 20 days. After fermentation the wine is drawn off into new barriques from selected French cooperages and left to age for about 18 months.

SENSORY ANALYSIS

COLOUR

Brilliant, gleaming ruby red with a hint of garnet.

BOUQUET

Intense, elegant nose, with fruit-driven scents and a hint of preserve, blackberry, cherry, all blending perfectly into the wood's spicy undertones.

TASTE

A pulpy mouthfeel, velvety and just the right touch of tannin and fruit. The warm, lingering, full-bodied and well-orchestrated flavour makes it a distinguished and charismatic wine.