

## **VELENOSI**

### **2015 Il Brecciarolo - Montepulciano / Sangiovese**

#### **Wine history**

first vintage 1986

#### **Production Zone**

winery's own vineyards in the municipalities of Offida and Ascoli Piceno.

#### **Blend**

Montepulciano, Sangiovese.

#### **Average height**

200-300 metres asl.

#### **Soil**

Mainly clay, tending to limestone at Offida and medium mix tending to sandy at Ascoli Piceno

#### **Cultivation System**

Guyout

#### **Installation density**

5,000 vines per hectare.

#### **Yield per hectare**

approximately 80 quintals of Grapes.

#### **Yield per vine**

approximately 2kg of grapes.

#### **Harvest**

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

#### **Fermentation**

after destemming, the grapes are channelled into 200hl steel fermenting vats, fitted with a pumpover system and temperature control. Maceration on the skins lasts about 20 days. After fermentation the wine is poured into aged barriques, which the previous year had stored wines then used for producing Roggio and Ludi.

#### **Alcohol**

13.5%

### **SENSORIAL PERCEPTIONS**

#### **Colour**

Ruby red with a hint of garnet.

#### **Bouquet**

Intense and varietal, with vanilla nuances.

#### **Taste**

Its warm, lingering, full-bodied and well-orchestrated flavour makes it a distinguished and equally charismatic wine.