

TECHNICAL DATA SHEET

Conero Riserva DOCG “Il palazzo”

Production area: Marche - from south-facing vineyards near Monte Conero,
in the province of Ancona;

Training system: spurred cordon

Vineyard: year planted 1974;

Grapes: 100% Montepulciano;

Yield per hectare: 25 quintals of grapes;

Grape-harvest time: last ten days of October;

Type of harvesting: by hand;

Ageing: 18 months in 225 liter oak barrels and 6 months in
the bottle;

Appearance: very intense ruby red color;

Bouquet: fruity and aromatic aroma, reminiscent of mint, cherry and wild
berries;

Taste: intense plate predominated by matured plum, redcurrant and
maraschino cherry with a spicy background of black pepper, vanilla and
tobacco. In the mouth it is supple and enveloping, with robust tannins;

Alcohol content: 14.5% vol.;

Method of serving and service temperature: It is recommended that the bottle be opened at least
one hour before serving, at a temperature of 18°C;

Food pairings: mainly red meats and game;

FORMAT: 0.75 L Bordeaux bottle;

