

TECHNICAL DATA SHEET

Rosso Conero D.O.C. “Podere G.M. Giustini”

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: 60 quintals of grapes;

Grape-harvest time: first ten days of October;

Type of harvesting: by hand;

Ageing: 6 months in steel/vetrified cement tanks and 6 months in the bottle;

Appearance: intense ruby red color;

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

Taste: sapid, balanced, tannic and round;

Alcohol content: 13.5% 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: pairs well with first courses of stuffed pasta and firsts with tomato sauces and meats. It also pairs well with red meats, venison, game and strong aged cheeses. Rosso Conero is traditionally paired with dried cod from the Ancona area.

FORMAT: 0.75 L Bordeaux bottle;

