



TENUTA LA RISERVA

Vini Biologici - Organic Wines



ROSSO PICENO DOC

Grapes Varieties:

40% Sangiovese

60%- Montepulciano

Production area: Organic estate vineyards

Municipality of Offida and Castel di Lama

Soil type: Medium mixture tending to clay

Training system: Guyot

Yield per hectare: 100 quintals

Vinification:

Soft pressing, fermentation in stainless steel for 14 - 16 days at a controlled temperature (24 - 26 ° C); storage in stainless steel tanks until bottling

Gradation: 13.50% Vol.

Intense ruby red. Delicate and fragrant with hints of raspberry and black currant. Dry and balanced with soft tannins. Easy to drink.

MICHELANGELO SELECTIONS