



TENUTA LA RISERVA
Vini Biologici - Organic Wines



**ROSSO PICENO SUPERIORE
DOC
"NER PICENO"**

Grapes:

60% Montepulciano

40% Sangiovese

Production area: Organic estate vineyards in Offida

Soil type: Medium mixture tending to clay

Training system: Guyot

Yield per hectare: 85 quintals

Vinification: Soft pressing of the selected grapes, fermentation for 12 - 18 days at a controlled temperature (24 - 28 ° C); storage in stainless steel tanks first and aging in oak barrels for 12 months

Intense garnet color. Aromas of red fruits, notes of red fruits, amarasca cherry, currant, with notes of chocolate. Firm tannins, full bodied with a long velvety finish.

MICHELANGELO SELECTIONS