



Cantina Colli Ripani

CASTELLANO[®]

Rosso Piceno Superiore DOC



Production area

Small production zones in the "Rosso Piceno Superiore" area

Wine varieties

Montepulciano and Sangiovese

Picking method

By hand

Average yield per hectare

7/8 tons of grapes

Harvest time

Second half of October

Vinification

Special selection of grapes picked and collected in baskets.

Long maceration of grapes with skins (20-25 days).

Delèstage and soft pressing.

Ageing

In oak barrels for 18 months

Further ageing in bottle for 6 months

ORGANOLEPTIC CHARACTERISTICS

Ruby red with garnet reflections.

Refined and persistent bouquet accentuated by extensive ageing in barrels. Fruity taste of prunes, blackberries and sour black cherries.

Serving suggestions

Ideal with grilled or roasted meats

Serving temperature

We recommend serving at 18/20°