



cantina  
dei colli  
ripani

c'è terra e c'è vino.

## Linea 508®

Produced and bottled exclusively by:  
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,  
(AP) Italy - Product of Italy - info@colliripani.com  
#cantinadeicolliripani - colliripani.com

## Castellano®

### Rosso Piceno DOC Superiore

#### Production area

Small production zones in the  
"Rosso Piceno Superiore" area.

#### Wine varieties

Montepulciano, 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).  
Délestage and soft pressing.

#### Ageing

In oak barrels for 18 months.  
Further ageing in bottle for 6 months.

"If you want to enter Ripatransone,  
only the Castellano can let you pass".  
It is said that in the past, to protect one  
of the city gates, a knight would forever  
memorise the face of anyone passing  
through, distinguishing whether they had  
good or bad intentions at a mere glance.  
Benevolent, but dressed in shining armour,  
he bravely defended the town: his name  
is Transone from the Latin verb 'transire',  
which means to cross or enter. For friends  
today, it is Castellano, with this Rosso  
Piceno Superiore DOC.

#### 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.  
Elegant and smooth tannins.

#### Serving suggestions

Ideal with grilled or roasted meats.

#### Serving temperature

We recommend serving at 18/20°C.