



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

Diavolo e Vento®

Marche IGT Rosso

Production area

Ripatransone, in high productive micro-areas.

Wine varieties

Montepulciano, Cabernet-Sauvignon.

Vineyard area

1 hectare (selection over small
areas involving test companies).

Average yield per hectare

5/6 tons of grapes.



Harvest time

Second half of October.

Vinification

Specially selected grapes picked and collected
in baskets. Long maceration with the skins
(20/25 days). Délestage and light pressing.

Ageing

In barriques for at least 24 months.
In bottles for at least 12 months.

In Ripatransone, there's a place where
the wind never stops blowing: Piazza xx
Settembre. Eternally restless, it blows and
spreads into adjacent squares. The reason for
all this restlessness is its unavailing wait for
a friend. Legend has it that in this square,
the Wind met the Devil and invited him
to go and drink a glass of Marche Rosso
IGT together. The Devil agreed but told the
Wind that first he had to attend to a matter
at the Town Hall. A matter that never
ended, as the Devil liked being at Palazzo.
And that's why the Wind is still there
today, waiting in vain for that
unaccomplished toast.

Organoleptic characteristics

Deep ruby red. This wine has a rich structured
nose, with hints of wild blackberry and ripe
cherry and distinct flavours of sweet spices,
chocolate and mature wood well blended.
Full and persistent taste, with distinct and
embracing tannins.

Serving suggestions

Ideal with grilled meats, game and
seasoned cheeses.

Serving temperature

We recommend serving at 18/20°C.