



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
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Leo Ripano®

Offida DOCG Rosso

Production area

Ripatransone, in high productive micro-areas.

Wine varieties

Montepulciano, Cabernet-Sauvignon.

Picking method

By hand.

Average yield per hectare

6/7 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 (pressure).

Ageing

In barriques for at least 18 months.
Further ageing in bottle 6 months.

A thick mane and gaze that bravely guard the keys to the city. It is the Ripano lion, the symbol of Ripatransone: the loyal guide that accompanies us while exploring the five hills of Belvedere, Monte Antico, Capodimonte, Roffano and Agello. It is said that drinking a single glass of Offida Rosso DOCG makes you become part of his epic courage. He is always generous and wise, but woe betide anyone who crosses him. Because only his friends see Leo Ripano's human side.

Organoleptic characteristics

Dark ruby red with garnet reflection. Intense bouquet of red berries and spices with warm hints of chocolate and vanilla. Full bodied taste blended with well-balanced tannins.

Serving suggestions

Ideal with grilled meats and mature cheeses.

Serving temperature

We recommend serving at 18/20°C.