



Cantina Colli Ripani

LEO RIPANUS[®]

Offida Rosso DOC



Production area

Ripatransone, in high productive micro-areas.

Wine varieties

Montepulciano, Cabernet Sauvignon

Picking method

By hand

Average yield per hectare

5/6 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 barriques for at least 18 months.

Further ageing in bottle 6 months.

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°