

# BORDOLESE

## ROSSO PICENO DOC



**Type:** still red wine

**First year of production:** 1980

**Production area:** typically hilly areas of the Marche Region

**Terroir:** gravelly and of average consistency

**Grape varieties:** Montepulciano and Sangiovese

**Cultivation:** runner system and double arched curve

**Yield:** 10 ql of grapes per hectare

**Vinification:** manual grape-picking, maceration with the skins for 5-7 days at a controlled temperature. Refinement in steel tanks

**Alcohol content:** 12,5% vol

**Colour:** limpid, ruby red with average transparency

**Bouquet:** intense, quite persistent, fruity with scents of morel, mature peach and prune, with age this wine acquires scents of liquorice root and floral scents (withered red flowers)

**Taste:** dry, warm and quite soft and fresh, sapid, sufficiently tannic, full bodied and quite harmonious with a subtle, persistent, bitterish taste on the palate. With age it becomes more harmonious, expressing subtle scents of goudron

**Accompaniments:** when young: with first course pasta dishes with minced pork and giblets sauce, "raw and cooked" pork salted meat of any kind, bean, chickpea and lentil soups, polenta with sausage, grilled meat, fowl cooked on a skewer or on the grill. When aged: more structured dishes such as oven cooked pork second courses, roast beef and fowl cooked in a pan or in the oven with oil and aromas, non-spicy, medium seasoned sheep's cheeses

**Serving temperature:** 16-18° C

**Recommended glass:** young red wines