

LYRICUS

ROSSO PICENO DOC



Type: still red wine

First year of production: 1999

Production area: typically hilly areas of the Marche

Terroir: gravelly, of average consistency

Grape varieties: Montepulciano and Sangiovese

Cultivation: runner system and double arched curve

Yield: 100 ql of grapes per hectare

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

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

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

Accompaniments: when young: with main pasta courses with minced pork and giblets sauce, "raw and cooked" pork salted meat of any kind, bean, chickpea and lentil soups, grilled meat.. When aged: more structured dishes such as oven cooked pork second courses, roast beef cooked in a pan or in the oven with oil and aromas

Serving temperature: 16-18° C

Recommended glass: young red wines