



NERO DEI DORI ROSSO CONERO DOC

Type: still red wine

**First year of
production:** 2001

Production area: the area around the Monte Conero and
the town of Ancona (Marches region)

Terroir: mostly clay

Grape varieties: Montepulciano 100%

Cultivation: runner system and double arched curve

Yield: 90 ql of grapes per hectare

Vinification: maceration with the skins for 10-15 days
at a controlled temperature. Ageing for
approximately one year in oak caskets.
Short period in small oak cask and
refinement in bottles in the ageing cellar

Alcohol content: 13% vol

Colour: intense ruby red, bright

Bouquet: intense and persistent. Aromas of mature
fruit, marasca and wild cherries

Taste: dry, sapid, warm, a blend of strong and
soft flavours

Accompaniments: roast meats and meats cooked over
charcoal, game and seasoned cheeses

Serving temperature: 18° C

Recommended glass: for full-bodied red wines