

NERO DEI DORI

Rosso Conero DOC

A DOC red from one of the most beautiful coastlines on the Adriatic: the Conero. Made from pure Montepulciano grapes aged in oak casks for about 1 year, this wine is dedicated to the barbarian population that founded the Doric city of Ancona, whose characteristics of strength and smoothness it clearly reflects.

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

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

TASTING NOTES

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



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