



Grandly structured wine, obtained from a careful selection of the best Montepulciano grapes. Its ruby colour of great intensity, gives it a brightness that is superior to others

of the same type. It has exuberant fruity tones and spices; in the mouth it is decided and intense, extremely fine and very smooth, with a positive evolution during the years. It is best expressed with plump salamis, game, red meat and mature cheese.

Serving temperature: 17 – 18°C
Denomination: Molise Rosso DOC
First year of production: 2004
Number of bottles produced: 15.000
Municipality of production: San Martino in Pensilis
Grapes: Montepulciano 100%
Year planted/ age of vines: 1994
Altitude: 300m above sea level
Type of soil: Medium combined clay
Yield per hectare. grapes 90-100 ql/ha
Vined surface: 5.00 ha
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Type of cultivation: low cordon outcrop
Density of cultivation: 4.500 stubs per Ha
Grape harvesting period: First decade of October
Harvesting: by hand
Vinification: Thermo controlled
Type of fermentation vats: Steel
Fermentation temperature: 25-28° C
Duration of fermentation: 15-20 gg.
Maturation: : steel 12 months and refined in bottles
Alcohol content 14,0% Vol