

Rio Maggio

Rosso

2020

Tech Specs

Type:	Red Still Wine
Ingredients:	50% Montepulciano 50% Sangiovese
Region/Subregion:	Marche, Falerio Dei Colli Ascolani DOC
Organic?	Yes
Sustainable?	yes
Certifications?	Efsa cert
ABV:	14%

A closer look...

Total Production:	230 cases
Vineyard:	Contrada Vallone, exposure of the vineyards to the south. Altitude 230 meters at 15 km from the Adriatic Sea
Soil:	medium texture Clay, silt and sandstone
Age of Vines:	1996
Vineyard Size:	10 hectares
Climate:	In this zone we have mostly a Mediterranean climate
Farming Methods:	Manual harvest by the end of September
Fermentation Methods:	Grapes are pressed just after manual harvest, without using any form of So2. Must stay in contact with skin for about 6 days Fermentation starts naturally with indigenous yeast. Stainless steel tanks, temperature around 26 C. After that wine stays in contact with skin for other 6 days with 1 pumping over per day
Winemaker:	Ettore Janni –Santucci Simone
Elevage:	Concrete Oval tanks for about 6 months
Fining/Filtration:	yes
Residual Sugars:	2.2 g/l
Acidity:	5.30 g/l
SO2:	60 mg/l

All about this bottle

The winery is located in the northern part of the Falerio Dei Colli Ascolani DOC area and this wine gains from this territory distinguishing and valuable peculiarities. The idea of this label comes from Salvo Agusta.

It is a harmonious combination between the character of Montepulciano and the elegance of Sangiovese. It's a wine with great balance and good drinkability. It's distinguishing for its ruby color with violet reflections; by smell are perceptible floral and fruity notes.



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