



**SGALY**  
AZIENDA AGRICOLA

*Rosso  
Piceno*



*This wine achieves its noble qualities just after a careful selection of the finest clones of Montepulciano, Sangiovese and Merlot grapes coming from our typical claylike and limestone lands.*

*It excellently goes together with rich dishes, red meat and matured cheese.*

*Serve at 18°C.*



**TECHNICAL CARD**  
**Self Management Commercial Farm**  
*Organic farming in accordance with the E.E.C. Regulation 2092/91*

**WINE**

Name	ROSSO PICENO
Origin of the name	From the territory of the ancient People of Piceno
Denomination	D.O.C. (label guaranteeing the quality and the origin of the wine)
Year of production	2007
Grapes	Montepulciano 50% Sangiovese 35% and Merlot 15%
Quantity of bottles produced	No. 20.000
Lands of production	Monterinaldo and Ortezzano (Two ancient villages halfway between Sibillini Mountains and the Adriatic Sea)

**LANDS**

Physical/ chemical features	Claylike and limestone
Location	Hill
Altitude	300 metres above the sea level
Aspect	Montepulciano and Sangiovese: South-West Merlot: East, South-East

**VINEYARDS**

Age	Montepulciano and Sangiovese: 11 years - Merlot: 6 years
Vineyard farm system	Espalier
Vineyard farm form	Guyot
Measurement	Variable (3x1,5 meters) ( 3x1,1meters)
Surface area	Montepulciano Ha 3,4 Sangiovese Ha 1,9 Merlot Ha 0,6
Yield Quintal/Ha	Montepulciano 80 Sangiovese 80 Merlot 90
Harvest time	Merlot: the last ten days of September Sangiovese: the first ten days of October Montepulciano: the last ten days of October

**GRAPES**

Certification	<b>ORGANIC FARMING CERTIFIED GRAPES</b>
Selection	Manual for every single bunch of grapes, during the harvest
Harvest	Manual in 200 - 250 Kg Bins

**Wine-making**

The stalks are removed by a specialized machine.  
Classic fermentation of the red grapes for 12 days at constant temperature with daily remixing.  
Malolactic in stainless steel cisterns

**STABILIZATION**

Cooling and filtering at 0,45 micron.

**REFINING**

In bottles in an air conditioned room for not less than 2 months.

**PACKAGING**

6 bottles in each cardboard box on pallets containing 105 boxes

**MAIN ANALYTICAL PARAMETERS**

Alcohol	15,0	% vol
total acidity	4,7	grams/liter
total sugar	2,1	grams/liter
Net extract	28,1	grams/liter

Sgaly di Tommaso Sgalippa Agricultural Company - Via Aso, 47 - Cap. 63020 Ortezzano (AP) Italia  
Tel./Fax 0734.770012 Mob. 335.6146325 P.Iva IT01290640448 - email: [info@sgaly.it](mailto:info@sgaly.it) - Site: [www.sgaly.it](http://www.sgaly.it)

Export Department:

**WORLD TRADE SERVICES Srl**  
Via Ravagli, 5  
60035 Jesi (AN) Italy  
Tel.: +39 0731-214204  
Fax: +39 0731-228712  
e-mail: [w.t.s.srl@virgilio.it](mailto:w.t.s.srl@virgilio.it)

