





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** 

**ROSSO PICENO** Name

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

Montepulciano 50% Sangiovese 35% and Merlot 15% Grapes

No. 20.000 **Quantity of bottles produced** 

Lands of production Monterinaldo and Ortezzano

(Two ancient villages halfway between Sibillini Mountains and the Adriatic Sea)

Physical/ chemical features Claylike and limestone

Hill Location

**Altitude** 300 metres above the sea level

**Aspect** Montepulciano and Sangiovese: South-West

Merlot: East, South-East

**VINEYARDS** 

Montepulciano and Sangiovese: 11 years - Merlot: 6 years Age

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 ORGANIC FARMING CERTIFIED GRAPES

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.

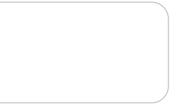
**REFINING** In bottles in an air conditioned room for not less than 2 months.

**PACKAGING** 6 bottles in each cardboard box on pallets containing 105 boxes

% vol **MAIN ANALYTICAL PARAMETERS** Alcohol 15,0

> total acidity 4,7 grams/liter total sugar 2,1 grams/liter 28,1 grams/liter Net extract

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