

LE CANÀ

Terra vino vita

ROSSO PICENO DOC SUPERIORE "DAVORE"

GRAPE VARIETIES:

Montepulciano 80%

Sangiovese 20%

APPELLATION:

Rosso Piceno Superiore DOC

NATURE OF SOIL:

Medium clay soil

TRAINING SYSTEM:

Guyot with 3500 plants / HA

STRATEGY OF DEFENCE:

Organic Protocol

HARVEST TIME:

3rd week of September for Sangiovese

2nd week of October for Montepulciano

15-20% of Montepulciano grapes are raisined on the vines, in order to become slightly overripe.

HARVESTING:

By hand

WINE MAKING:

After destemming and soft pressing, fermentation and maceration take place at 24 -26°C. The time of contact with the skins is different depending on each variety in order to allow for a better polyphenols extraction. After alcohol fermentation, the wine is transferred into barrels where malolactic fermentation is triggered.

AGING:

For 13 months in barriques made 80% of French oak wood, 20% of American oak wood.

TASTING NOTES:

Color: Deep, thick red

Nose: Red fruits enhanced by spicy and vanilla notes, indicating the good quality of the wood used to age the wine

Palate: At first you feel a full-bodied wine, tannic but not aggressive, thanks to the perfect ripening of the grapes; the body of the wine is enhanced by the little residual sugar given by the overripe of a part of the grapes.

FOOD PAIRINGS:

Meat-based dishes Excellent meditation wine

SERVING TEMPERATURE:

16-18°C

