

LE CANÀ

Terra vino vita

ROSSO PICENO DOC “INFERNACCIO”

GRAPE VARIETIES:

70% Montepulciano
30% Sangiovese

APPELLATION:

Rosso Piceno 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

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, malolactic fermentation is immediately triggered in order to have a wine with great keeping qualities.

AGING:

In steel for 6 months after malolactic fermentation

TASTING NOTES:

Color: Deep red

Nose: Strong aromas of red berry fruits

Palate: the wine reveals its character at the beginning; tannins are soft and slightly aggressive, with a complex aftertaste

FOOD PAIRINGS:

Meat-based dishes

SERVING TEMPERATURE:

16-18°C

