

PIANCARDA

Rosso Cònero Doe

linea
FAMIGLIA

A red with full body and structure produced solely from Montepulciano grapes. It is matured in traditional oak casks for at least one year before it is sent to the market. It combines the typical aromas of cherries of Rosso Cònero with an imposing but pleasantly mellow structure. If properly preserved, the wine can be aged at length.

Type of wine

dry red.

Zone of origin

the hills behind Monte Cònero.

Terrain

medium consistency, rich in limestone.

Grapes

100% Montepulciano.

Yield x hectare

8000 Kg

Processing

- destalking and pressing of the grapes
- fermentation with skin contact for about seven to 10 days.

Maturation

maturation for about one year in casks.

Color

brilliant ruby red.

Bouquet

complex, full, intense and persistent. Rich with scents of ripe fruit such as plums, cherries and jams.

Flavor

dry, sapid, soft and warm with prominent but elegant and pleasant tannins.

Consumption

if laid down properly, the wine can be aged for three to four.

Food matches

it goes perfectly with roasted meats, aged cheeses and game.

Serving temperature

18° C (64° F)

