



Raverosse – named after the territory where it is produced: red spurs of calcareous rocks connect the Lepini mountains to the volcanic hills of the Cori countryside. Grapes are of the highest quality thanks to the heat collected by these rocks during the day and then slowly passed to the vines during the night. The wine is ruby red in colour, harmonic, with scents of ripe red fruits.

• **PRODUCT SHEET**

Grapes: Nero Buono 50% - Montepulciano 30% - Cesanese 20% - Alcohol: 13%

• **VINEYARD**

In the Raverosse area, at an altitude of circa 150-200 metres above sea level; calcareous-clayey soil; row training system with circa 4.000 plants per hectare; yield per hectare is 8-10 tons; harvest period 25th September - 10th October.

• **VINIFICATION**

Healthy and perfectly ripe grapes; soft pressing and destemming; fermentation with skins contact for circa 10 days at 24°C; malolactic fermentation; ageing in new barriques for 8 months; refining in bottle for 12 months.

• **ORGANOLEPTIC SHEET**

Ruby red colour with purple highlights; intense nose; dry, harmonic palate with elegant finish; food pairing with soups, meat and dishes with a strong taste; serving temperature 16-18 °C; best to be tasted 2-4 years after its vintage.