

CAMPALLIANO

Name: *Campalliano*

Designation: *Rosso Piceno DOC*

Grapes: *Montepulciano 70%, Sangiovese 30 %*

TASTING

Colour: intense ruby red colour with garnet red highlights

Fragrance: full-bodied, elegant with red berried-fruit undertones and a spicy nuance

Flavour: well-balanced, strong and full-bodied with elegant tannins and velvety texture

Serving suggestions: it is perfectly served with important meat dishes, wild game and aged cheeses

Serving temperature: 18°/20° C

REGION AND CLIMATE

Place of production: proprietary cellar, on the hills of the Jesi Castles (San Paolo di Jesi), in the Marche region

Vineyard surface: 2.50 Ha

Altitude: 250 meters above sea level

Exposure: South-East

Soil texture: clayey medium-bodied

Plants per Ha: 3,000

Vine training system: spurred cordon

Year of plantation: 2000

WINE MAKING AND FINING

Yield per Ha: 60/70 quintals

Harvesting period: second decade of October

Harvesting method: manual, in crates

Pressing: soft

Fermentation: steel

Fermentation temperature: controlled at 22°/24° C

Fermentation length: around 20-25 days

Malolactic fermentation: yes

Fining: in barrique for 12-14 months

Ageing in bottle: 6 months

Alcohol content: 14.00% Vol.

Production: long-ripened grapes are harvested by hand, only selecting the best clusters and are immediately after processed, destemmed and softly pressed. Fermentation takes place in small thermo-conditioned tanks with daily punching down the cap. Maceration lasts around 20-25 days

