

## AWARDS

Gambero Rosso: 🍷🍷 2011-2014

Veronelli: 88 pts 2011; 88 pts 2012

Bibenda/Duemilavini: 🍷🍷🍷 2009

Vinous: 88 pts 2012; 89 pts 2019

Wine Spectator: 86 pts 2011

Doctor Wine: 90 pts 2015

Luca Maroni: 91 pts 2016; 94 pts 2017

Vini buoni d'Italia: ★★★★★ 2017

Robert Parker: 90 pts 2017



TENUTA DI

# TAVIGNANO



## Cervidoni 2020

PRODUCTION FORM

### DENOMINATION

Rosso Piceno DOC

### GEOGRAPHICAL LOCATION

Tavignano's hills (west of Ancona, 20 miles from Adriatic sea).

### VINEYARD DIMENSION

3 hectares

### POSITION AND EXPOSURE

Medium-height slopes, on sandy and stone soil.

### VARIETY

Montepulciano 70%, Sangiovese 30%.

### VINE TRAINING SYSTEM

Espalier system, spurred cordon.

### PRODUCTION PER HECTARE

8 tons

### GRAPE HARVEST

Hand picking, in small boxes.

### VINIFICATION

12-14 days of maceration in stainless steel tanks, elevation in Slavonian wood cask.

### REFINEMENT IN THE BOTTLE

Minimum 6 months

### CHEMICAL ANALYSIS

Alcohol: 13,90% vol

Total Acidity: 5,27 g/l

Volatile Acidity: 0,56 g/l

PH: 3,28

Net dry extract: 27,4 g/l

### ORGANOLEPTIC QUALITIES

Colour: intense ruby red with garnet hues.

Bouquet: fruit aromas reminiscent of "marasca" cherries, with jam and just a little plum, spicy.

Taste: it is soft, smooth with silky tannins.

Matching food: red meats and mildly seasoned cheeses.

