

Cervidoni 2022

PRODUCTION FORM

DENOMINATION
Rosso Piceno DOC

GEOGRAPHICAL LOCATION
Tavignano's hills (west of Ancona, 20 miles from Adriatic Sea).

VINEYARD DIMENSION
5 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 large Slavonian wood cask.

REFINEMENT IN THE BOTTLE
Minimum 6 months

CHEMICAL ANALYSIS
Alcohol: 14,40% vol
Total Acidity: 4,96 g/l
Volatile Acidity: 0,51 g/l
PH: 3,28
Total dry extract: 27,4 g/l
Residual sugar: 0,92 g/l
Total sulfur dioxide: 67 mg/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.

