



TENUTA SANTORI

TENUTA I SANTORI
ROSSO PICENO SUPERIORE

ROSSO PICENO SUPERIORE
TENUTA I SANTORI

TENUTA SANTORI

ROSSO PICENO SUPERIORE D.O.C.

NAME

Rosso Piceno Superiore D.O.C.

GRAPES

65% Montepulciano, 35% Sangiovese

PRODUCTION AREA

Comune di Ripatransone (AP)

ALTITUDE SOIL

300 MT slm

EXPOSURE

North/Sud, West/East

SOIL

Medium mixture, limestone

ALCOHOL CONTENT

14 % vol.

TRAINING SYSTEM

Guyot

HARVEST

Manual harvest

AGEING

80% Steel, 20% Barrique 4/6 months

DESCRIPTION

Intense ruby red color tending to violet.

The nose is clean, full of hints of ripe red fruit, black cherry and plum as well as pleasant spicy notes.

In the mouth it is bursting, the tannin is soft and the alcoholic sensation is not intrusive, but we find the same sensations, those perceived on the nose.

TENUTA SANTORI