



FRUCTUS

It is a modern and fruit-driven red wine. It has aromas typical of cherry, wild cherry and wild berries. Balanced with fine tannins and good structure, making it very pleasant to drink.

HARVEST: 1st week of October, with careful selection of the best grapes, harvested at full ripeness.

TECHNICAL PRODUCTION: The grapes are destemmed and gently crushed. The must is fermented with selected yeasts at a controlled temperature. The maceration on the skins is carried out for a period of about 12-15 days.

AGING: The wine, after malolactic fermentation, is aged in stainless steel tanks for about 7-8 months, followed by 2 months in second fill french oak barriques, followed by 4 months in bottle before release. The wine can be stored for long periods in the cellar and shows good ageability.

TASTING NOTES: The wine opens with earthy aromas of tilled soil along with notes of cherries, black fruit and espresso. The linear palate delivers bright red cherry, notes of mocha and good tannic structure, making the wine very pleasant and enjoyable to drink.

RECOMMENDED SERVING: In addition to cold cuts and traditional pasta dishes, the wine pairs well with all meat dishes which are roasted or stewed. It's also suitable for cheese but not very mature cheese.

SERVICE TEMPERATURE: between 16 and 18°C.

ALCOHOL: 13,5% Vol.

CLASSIFICATION: Rosso Conero DOC.

PRODUCTION AREA: Estate-produced and bottled.

VINEYARD: Estate vineyard.