



IL CONTE VILLA PRANDONE



CONTE ROSSO

Rosso Piceno D.O.P.

Alcohol content: 13,0%

Area of production: Vineyards of Montepandone hills – Ascoli Piceno – Marche

Grapes: Selection of Sangiovese and Montepulciano red grapes

Yield (grapes per hectare): 110 quintals

Plant breeding system: Espalier - Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: Soft pressing, fermentation for 8-10 days at controlled temperature (18-25 °C.), preservation in thermo-conditioned stainless steel tanks, cold bottling in sterile bottling line

Organoleptic description: Intense ruby red color and vinous, delicate and fragrant bouquet. A dry red wine suitable for every occasion given its pleasant, aromatic mellow, fresh and light taste

Preservation: Store in a fresh, dry and dark place. A wine intended to be drunk young, within 3-5 years of the vintage

Serving temperature: To be served fresh at 15-16° C

Gastronomic suggestions: Wine for the whole meal, it goes perfectly with first courses, white meats and cheeses



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AWARDS

2022	16.5 pts 2 Bicchieri 94/100 91 pts	Jancis Robinson Gambero Rosso Luca Maroni James Suckling
2021	16.5 pts 2 Bicchieri 94/100	Jancis Robinson Gambero Rosso Luca Maroni
2020	3 stelle 94/100	Vini buoni d'Italia Luca Maroni
2019	90/100 Medaglia d'oro	Luca Maroni Gilbert e Gaillard
2018	91/100	Luca Maroni
2017	Medaglia d'oro	Gilbert e Gaillard
2015	ttt viti 3 grappoli	Vitae Bibenda, associazione italiana Sommelier
2014	3 grappoli 2 bicchiere	Bibenda, associazione italiana Sommelier Gambero Rosso