



IL CONTE VILLA PRANDONE

## ROCCIAMARA

### RED WINE

Obtained from rocky soils that characterize this wine, giving it a strong territorial imprint linked to the partial stress to which the plants planted between rock, clay and limestone are subjected, in an ancient consociation of varieties linked to the founder of the company.

**Alcohol:** 13.50% (varies by year)

**Production area:** On the hills of Montepandone, Ascoli Piceno, Marche

**Grapes:** From red and white grape varieties vinified together

**Yield (Grapes per hectare):** 70 q.li per hectare

**Cultivation system:** Guyot espalier

**Soil composition:** Calcareous-clayey with stones

**Vinification and production system:** Soft pressing, red and white grapes fermented together for 15 days at a controlled temperature (12-18°C), first aging in cement tanks where malolactic fermentation takes place, then 12 months in oak barrels/tonneaux.

**Organoleptic description:** Sparkling and saturated ruby red in colour, the fruity notes of blackberry, cranberry and white peach are joined by aromas of herbs such as mint and star anise, enriched by a haze of black pepper. Overall, therefore, a very varied bouquet. Thanks to its stable tannic structure and pronounced fruity aromas, this wine is taut and excellently developed on the palate, with a complex structure and a long savory acid persistence.

**Storage:** Store in a cool, dry, dark place. It has an aging potential of more than 10 years.

**Serving temperature:** Serve at room temperature, slightly chilled (12-14°C).

**Gastronomic suggestions:** A wine for the whole meal, it goes very well with first courses, meats and cheeses.

