



IL CONTE VILLA PRANDONE

CONTE ROSSO

ROSSO PICENO DOP

The Conte Rosso celebrates the tradition of the "ROSSO DEL CONTE", to be drunk every day. Its origin is ennobled by the harmony between territory, climate and history.



VINIFICATION - Alcoholic fermentation and maceration with the skins lasts about several days in steel tanks, followed by malolactic fermentation. Aging takes place in steel for several months and continues 8 weeks in the bottle.

ORGANOLEPTIC NOTES

Colour: Intense ruby red with violet reflections.

Aroma: Elegant and enveloping, with hints of ripe red fruit and delicate spicy notes.

Taste: Savory, with velvety tannins, a balanced softness and a harmonious alcoholic structure.

Recommended serving temperature: 15/16°C

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

Grapes: Sangiovese + red grapes "In accordance with the production specifications, in addition to the related production methods"

Vintage: 2025

Alcohol Content : 13,50% vol.

Content: 750ml

Soil: Clay texture

Made in Italy – Contains Sulphites

Nutrition Table Link: Content:

<https://s.imerio.io/zUgOFtf>

AWARDS



95 pts



17/20 pts



90 pts



89 pts



94+ pts

