

## Serrano Rosso Conero Doc



**Serrano is a wine which expresses the typical character which distinguishes Rosso Conero DOC.**

It is the result of a blend between Montepulciano and a small proportion of Sangiovese, both vinified using techniques aimed at emphasising fruit and approachability, typical qualities of production areas near the Adriatic.

**Variety** 85% Montepulciano - 15% Sangiovese

**First year of production** 1970

**Municipality/area of production** Osimo - Ancona

### Vineyard

The vineyards from which Serrano is produced are located on our two estates in the Osimo and Ancona areas, on soils of a predominantly clayey and calcareous character. The yields are between nine and ten tons per hectare.

### Harvest

The harvest is carried out both by hand and mechanically and normally takes place in the period from the end of September to the end of the first ten days of October.

### Vinification

The grapes are destalked and lightly crushed, then vinified using the cold-soak technique, which has the object of promoting the extraction of primary aromas from the fruit. After the alcoholic and malolactic fermentations, the wine is aged in steel tanks for about 4-5 months.

**Winemaker's notes** Ruby red colour with violet tints, with a characteristic vinous bouquet from which emerges a clean aroma of ripe black cherry which dominates the senses of smell and taste. Plenty of flesh and great roundness of flavour, combined with good structure, ensure pleasant drinkability.

**Pairings** Particularly suitable for going with stuffed pasta, grilled dishes, spit-roasted pork, game and braised dishes, as well as a rich cheeseboard of mature and tangy cheeses.

**Ideal serving temperature** 16-18°C

**Glasses for serving** Goblet of medium size and roughly spherical shape, to allow adequate oxygenation and development of the aromas.

**Available formats** 75 cl bottle