



Poderi San Lazzaro Rosso Piceno Superiore, "Podere 72"



Certified Organic

Appellation:	Rosso Piceno Superiore DOC
Type:	Red, dry
Varietal Blend:	50% Montepulciano, 50% Sangiovese
Region:	Marche
Vineyard Notes:	Vineyard: 500 feet a.s.l. on a western exposure. Vine density: 1,800 vines per acre. Average vines age: 36 years old. Planting System: Guyot. Soil: Mainly calcareous clay. Vine density: 4000 vines per hectare (1,800 per acre) Harvest: Hand-picked first 10 days of October. Yield: About 2.6 tons per acre
Winemaking Notes:	Vinification: Submerged cap with frequent daily pump-overs for a period of 6-8 days at 25-30 degrees Celsius (77-86 degrees Fahrenheit). Racking is followed by aging in oak barrels with natural malolactic fermentation. Aging: 16 months in new and used French oak barrels followed by 6 months in the bottle. Winemaker: Paolo Capriotti
Tasting Notes:	Color: Dense ruby red color with purple hues. Bouquet: Pure and clean aromas with a prevalence of berries, especially red berries. Taste: A wine of good structure and elegance with excellent equilibrium on the nose and the palate. Food Pairings: Meat roasts, grilled steak.