

ROSSO PICENO, DOP, 2015

Antica Azienda Agricola Vagnoni Molina



The old farm, Vagnoni Molina, is a small viniculture of Piceno located in southern Marche, near the town of Offida, very close to the border of Abruzzo. The most common grape varieties grown in Piceno are Montepulciano, Sangiovese, Merlot, Passerina and Pecorino.

Tasting Notes: It exhibits notes of violets on the nose, with a fresh, fruity flavor. Meant to be consumed young, with lighter fare.

Region: Marche

Classification: Piceno DOP

Area of Production: Castorano, Province of Ascoli Piceno

Grape Variety: 50% Montepulciano, 50% Sangiovese

Soil: Clay and Chalk

Average Age of Vines: 10-15 years

Trellising System: Cordone Speronato

Spacing of Plants: 2.90 meters by rows - 90cm apart

Production per Acre: 4.46 tons

Vinification Technique: Stainless Steel

Maturation: 6 to 12 months in stainless steel before bottling

Total Acidity: 5.2 g/l

Residual Sugar: 3-3.5 g/l

PH: 3.65

Alcohol: 12.50%

Total Cases Produced: 830