

# ROSSO PICENO, DOP, 2016

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 – **Certified Organic**

**Soil:** Clay and Chalk

**Average Age of Vines:** 15 years

**Trellising System:** Cordone Speronato

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

**Production per Acre:** 4.02 to 4.46 tons

**Vinification Technique:** Stainless Steel

**Maturation:** 6 to 12 months in stainless steel before bottling

**Total Acidity:** 5.00 g/l

**Residual Sugar:** 3.00 g/l

**PH:** 3.50

**Alcohol:** 13%

**Total Cases Produced:** 830