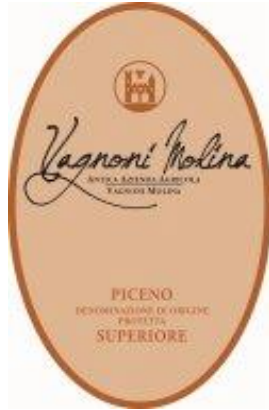


## PICENO SUPERIORE, DOP, 2013

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:** This red wine is a blend of 70% Montepulciano (from a very old vineyard) and 30% Sangiovese, aged in large “botte” (wooden casks) for 18 months before bottling. The resulting wine exhibits intense color, a strong nose of wild berries, and full body, with a perfect equilibrium between spiciness and fruit.

**Region:** Marche

**Classification:** Piceno DOP

**Area of Production:** Castorano, Province of Ascoli Piceno

**Grape Variety:** 70% Montepulciano, 30% 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:** 3.57 tons

**Vinification Technique:** Stainless Steel

**Maturation:** Aged in large "botte" (wooden casks) for 18 months before bottling

**Total Acidity:** 5.3 g/l

**Residual Sugar:** 3-3.5 g/l

**PH:** 3.70

**Alcohol:** 13.50%

**Total Cases Produced:** 830