



BRAVO WINE IMPORTING & DISTRIBUTING

Conte Rosso - Rosso Piceno DOP 6124917



Alcohol: 13.0% Vol

Production area: On the hills of Monteprandone - Ascoli Piceno - Marche

Grapes: From Sangiovese and Montepulciano red grape vines

Yield: 110 quintals

Cultivation system: Guyot on espalier

Soil composition: Medium-textured, with clayey fringes

Vinification and Production System: Soft pressing, fermentation in red for 8-10 days at a controlled temperature (18-25 ° C), storage in thermo-conditioned stainless-steel tanks, cold bottled in a sterile line

Organoleptic Description: Intense ruby red color and a vinous, delicate and fragrant aroma. It is characterized by a dry, savory, harmonious and soft flavor. Dry, fresh and light red wine, suitable for any occasion

Storage: Store in a cool, dry and dark place. It is recommended to drink it within 3-5 years of life

Serving temperature: To be served cool (15-16 ° C.)

Gastronomic Suggestions: Wine for the whole meal, it goes very well with first courses, white meats and cheeses

Bravo Wine Importing & Distributing

1780 Dealton Ave Harrisonburg VA 22801 USA

Phone : 540.432.1477 Fax : 540.432.1577

www.bravowineimports.com - info@bravowineimports.com