

Rosso Conero

Rosso Conero DOC

Fattoria Le Terrazze

Description

traditional wine from the Conero Riviera, first produced in 1967. Made from Montepulciano grapes, it undergoes fermentation at a controlled temperature of 25°C with selected yeast inoculation. Maceration on the skins lasts 3 to 5 days, followed by 12 months of aging in 25-40 hl oak barrels. After blending, the wine rests in stainless steel for 9 months before a final refinement of at least 3 months in the bottle prior to release..

- 0,75 L - ALC 13,5%
- Montepulciano 100%
- 16 °C
- Burgundy goblet medium

Organoleptic Profile

Ruby red in colour with purple reflections, the aroma is pleasantly fruity, with notes of cherry and plum. To the palate the entrance is soft, fragrant, pulpy. The tannin is never intrusive and “combs” the palate.
Its elegance and drinkability make our Rosso Conero d.o.c. Le Terrazze extremely versatile and a perfect choice even for an aperitif.

Pairing

The distinctive style of our Rosso Conero matches very well with the traditional cuisine of the Marche region. We suggest you try to pair it with the traditional “vincisgrassi” and stockfish “all’anconetana”. It also goes well with white meats such as rabbit “in potacchio” and chicken “alla cacciatora”. Offered as an aperitif, it would go well with a good platter of cold cuts with slices of medium seasoned pecorino cheese, accompanied by fig loin and crescia from the Marche region.

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