

Sassi Neri

Conero Riserva DOCG

Fattoria Le Terrazze

Description

First produced in 1988, this Riserva takes its name from one of the most stunning beaches along the Conero Riviera, the Sassi Neri.

Fermentation occurs at a controlled temperature of 28°C with selected yeast inoculation, followed by 7 to 10 days of skin maceration. The wine is then aged for 12 months in first-, second-, and third-use barriques.
After blending, it rests in stainless steel for an additional 9 months. It is released after approximately 2 years of bottle aging.

- 0,75 L - ALC 13,5%
- Montepulciano 100%
- 16/18 °C
- Bordeaux Goblet

Organoleptic Profile

Intense ruby colour with garnet reflections, Very intense at the nose, where fruity aromas of small red berries prevail, with delicately spicy and balsamic tones. To the palate the entry is decisive and masculine, with a rich but at the same time long, silky and elegant tannin. Long olfactory persistence.

Pairing

Red meats in general, preferably roasted or slowly cooked dishes, such as baked shin of veal, rich casseroles, spicy stews. Excellent on dishes featuring mushrooms and truffles.

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