

Visions of J

Conero Riserva DOCG

Fattoria Le Terrazze

Description

wine crafted only in exceptional vintages, in a relentless pursuit of excellence and purity of fruit. The name is inspired by a song by Bob Dylan, a favorite artist of Antonio Terni, the winery's owner.

Grapes are carefully selected from the finest vineyard parcels before fermentation at a controlled temperature of 28°C with selected yeast inoculation. Skin maceration lasts 7 to 10 days, followed by 12 months of aging in first- and second-use barriques. After blending, the wine rests in stainless steel for another 9 months before being bottle-aged for approximately 3 years prior to release..

- 0,75 L - ALC 13,5%
- Montepulciano 100%
- 18 °C
- Ballon Goblet

Organoleptic Profile

An intense, almost impenetrable ruby colour. Very intense and persistent to the nose, with hints of ripe fruit and spicy and balsamic notes on the finish. A full-bodied, elegant, smooth wine of great complexity, with silky and velvety fruit and tannins, giving length and finesse to the palate.

Pairing

Red meats in general, preferably slowly cooked dishes, such as rich casseroles, game and spicy stews with mushrooms. Excellent with furred game and with truffles. The pairing with matured cheeses is also very interesting and highly recommended.

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