



Sassi Neri

Conero Riserva DOCG



Fattoria Le Terrazze

Description





Conero Riserva d.o.c.g. is obtained from a careful and rigorous selection of pure Montepulciano grapes. Our Reserve wine, which was produced for the first time in 1988, takes its name from one of the most beautiful beaches of the Riviera del Conero, known as Sassi Neri. The wine ferments in steel tanks and matures in barriques for up to 24 months; ageing is completed in the bottle for 6-12 months.

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.

-  0,75l - ALC 13,50%
-  Montepulciano 100%
-  16/18 °C
-  Bordeaux Goblet