



Rosso Conero

Rosso Conero DOC



Fattoria Le Terrazze

Description


The most typical wine from the Parco del Conero area, produced on our estate in its first vintage in 1967. Obtained from Montepulciano grapes, it ferments in steel tanks and matures for one year in large 25\30 hl oak barrels, as per tradition. It ages in the bottle for at least 4 months before sale.

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 crescina from the Marche region.

-  0,75l - ALC 13,50%
-  Montepulciano 100%
-  16 °C
-  Burgundy goblet medium