

Rosso Conero DOC

With its outstanding impact in terms of favour and the enfolding warmth of its rounded tannins, it is a wine which is intended to express all the potential of the combination between its terroir and the Montepulciano varietal. These characteristics are augmented by the contribution from the oak casks which are kept in the picturesque cave at Osimo, in which San Lorenzo is aged.

## DENOMINATION

Rosso Conero DOC

GRAPE VARIETIES Montepulciano 100%

# AREA OF PRODUCTION

Marche, Conero

### VINEYARD

The vineyards from which San Lorenzo is produced are located on two estates in the Osimo and Ancona areas. The nature of the soils is predominantly clayey and calcareous. The planting density ranges from 2200 to 5680 vines per hectare.

## TRAINING SYSTEM

Spurred cordon system

## YIELD PER HECTARE

The yields are between eight and nine tons per hectare.

### HARVEST

The harvest is carried out by hand and normally takes place in the period from the end of September to the end of the frst ten days of October.

### VINIFICATION

The grapes are destalked and lightly pressed, then undergo maceration for 10- 12 days in steel fermentation vats. As soon as the alcoholic fermentation is fnished, the wine starts the malolactic fermentation. The wine then moves on to the ageing process.

#### AGING

About 50% is aged in 5000-8000 litre oak lasks, and the rest in barriques on their third or fourth time of use, for a period of about 12 months. After assemblage, San Lorenzo rests in bottle for a further 6 months.

#### TASTING NOTES

Rich and pulpy in the mouth, flavourful and pleasantly harmonious, with silky tannins. The long finish is austere and intensely fruity. The nose is sweet, predominantly fruity, with typical notes of morello cherry.

### SERVING GLASS

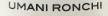
Goblet of medium size and roughly spherical shape, to allow adequate oxygenation and development of the aromas.

#### PAIRINGS

Particularly suitable for going with stuffed pasta, grilled dishes, spit- roasted pork, game and braised dishes, as well as a rich cheeseboard of mature and tangy cheeses.

IDEAL SERVING TEMPERATURE 46°F







practicing