



CARPENTANO

San Ginesio Rosso Controlled Designation of Origin

Production area

The grapes come from our vineyards located in the territory of San Ginesio, between 300 and 400 meters above sea level, oriented to South/East on the hills of the Fiastrella valley. The soil is medium textured, clayey, deep and fertile.

Grapes

Sangiovese, Vernaccia Nera and Cabernet Sauvignon.

Vinification and aging

The harvest is manual and respects the order of maturity: first Sangiovese and Cabernet Sauvignon, then, in the second half of October, the Vernaccia Nera. The different varieties of grapes are vinified separately, the process of fermentation on the skins needs between 7 and 10 days.

After fermentation the wines are blended in stainless steel tanks. After a few months the wine is bottled and then it follows a relatively short period of aging and finally is ready for sale.

Organoleptic characteristics

It is an easy-drinking wine, ruby red with violet hues, floral aromas, fruity and spicy black pepper. The flavour is fresh, balanced, persistent, harmonious and pleasantly tannic.

Food pairings

It is a versatile wine but goes excellently with the specialties of our territory: cured meats as ciauscolo and larded salami, fresh or semi-seasoned sheep cheese, roast pork, fried lamb, boiled meat, traditional first dishes as vincisgrassi and polentone of San Ginesio.

Service temperature

16-18°C

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