

FAZI BATTAGLIA

# PASSO DEL LUPO

## ROSSO CONERO

DENOMINAZIONE DI ORIGINE CONTROLLATA



### GRAPES

85% Montepulciano, 15% Sangiovese.

This Rosso Conero comes from vineyards on the slopes of Monte Conero, near Ancona. The terroirs are resulting from the disintegration of the mountain and have physiochemical composition, permeability and an exceptional microclimate.

### PRODUCTION TECHNIQUE

The production process is based upon vinification techniques that are handled with care in every step. Following a careful selection of the grapes, the wine is produced through a traditional fermentation in concrete tanks for 20 days. Rosso Conero rests in concrete tanks for the subsequent 4 months and in the bottle for 2 additional months to achieve its elegance and aromatic concentration.

### ORGANOLEPTIC CHARACTERISTICS

Colour: brilliant ruby-red with purple undertones.

Bouquet: intense bouquet of wild berries and wild flowers and red fruits

Taste: vibrant and elegant, well- rounded with good concentration.

Ideal serving temperature: 18°C