

# SANTA MARIA D'ARCO – ROSSO

## ROSSO PICENO D.O.C.



*An authentic Rosso Piceno,  
produced only in the best vintages from carefully selected grapes.*



### Origin

*Region: Marche – San Paolo di Jesi (Ancona)*

*Area: Within the Rosso Piceno DOC zone*

*Altitude: 140–200 m a.s.l.*

*Exposure: North-East*



### Vineyards

*Grape Varieties: Montepulciano 60–65%, Sangiovese 30–35%, others 5–10% (depending on vintage)*

*Breeding System: Guyot*

*Vine Age: Vineyard planted in 2004*

*Planting Density: 3,000 vines/ha*

*Soil: Medium-textured clay*

*Vineyard Area: ~0.8 hectares out of ~7 total*

*Production: 1,500–4,000 bottles/year*



### Winemaking

*Harvest: Hand-picked, second decade of October*

*Fermentation: Traditional maceration with pump-overs and extended skin contact*

*Aging: 10–12 months in cement tanks + minimum 3–4 months in bottle*



### Tasting Notes

*Color: Deep ruby red with garnet reflections*

*Aroma: Mature bouquet with floral, spicy notes and hints of vanilla and dried fruit*

*Taste: Dry, savory and velvety, with excellent harmony and persistence*



### Suggested Pairings

*Ideal with red meats, roasts, aged cheeses, and traditional Marche dishes.*



### Technical Data

*Alcohol:  $\geq$  13.5% vol*

*Average Yield: Max 85–90 q/ha*

*Serving Temperature: 16–18 °C*



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