



PICENVM

VINO COTTO

TERRE DI SAN GINESIO

PRODUCTION AREA

Hinterland of the Province of Macerata

GRAPES

Red and white grapes from native grape varieties: Trebbiano, Malvasia, Sangiovese, Montepulciano.

WINEMAKING AND AGING

To the soft throngs-destamming follows the cooking of the must at direct flame, this process results in a reduction of to 1 / 3 compared to the initial volume of the must. Once cooked, the must is placed in oak barrels, where he began a long period of fermentation. After further aging on lees the wine is bottled.

ORGANOLEPTIC

The color is intensely amber, the flavor, fruity, reminiscent of the quince jam and honey. Picenum tastes fresh, pleasantly sweet, with a slight aftertaste bitterness that balances perfectly the sour and sugary features of the product.

MATCHING

Excellent dessert wine to accompany dried pastry or dark chocolate. To try for a snack of Cheese, with roasted chestnuts and peaches. Findhis ideal pairing with cookies or the "cake" inzup - oped in the glass.

SERVED

16° C. - 18° C.

It can be appreciated even at temperatures of 8° C.- 10° C.

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