



KONÉ

Rosso Piceno Superiore DOP BIO

TECHNICAL SHEET

Variety: Sangiovese e Montepulciano;

Age of the vines: 55 years old;

Area of production: Colli del Tronto, Piceno, Marche region;

Altitude: 180 m;

Exposure: south-southwest;

Soil: Medium lean to argillaceous clay and marl;

Training & pruning methods: VSP trellised, guyot and spurred cordon;

Management: Organic Certified UE;

Yield: 6-8 tons/hectare;

Harvest: handpicking in little boxes. Each variety is harvested at optimal ripeness and vinified separately in the winery;

Winemaking: cold maceration, spontaneous fermentation at controlled temperature with native yeast, long maceration post fermentation;

Ageing: 18 months in french oak barrels on the yeast lees, stirred weekly;

Bottle ageing: 12 months minimum;

alcohol: 14% vol.

TASTING NOTES

Color: Ruby-red with a purple hue;

Bouquet: Rich and complex with aromas of red-fruit (wild cherry) , notes of spices, chocolate and leather;

Flavour: structured but elegant, harmonious palate with fine silky tannins and a lingering aftertaste of red fruit, liquorice and chocolate.

SERVING SHEET

Best served at a temperature of 18°C.

Pairs with red and game meats, and mature cheese.

NAME

In the Piceno dialect the word Koné indicates "something precious".

We produce our wines without any chemical products or products derived from animals.