



POLISIA

Piceno Superiore DOC BIO

TECHNICAL SHEET

Variety: Sangiovese e Montepulciano;

Age of the vines: 70% 55 years old, 30% 35 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;

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

Ageing: 16 months minimum in stainless-steel tank on the yeast lees, stirred weekly;

Bottle ageing: 12 months;

Alcohol: 14% vol.

TASTING NOTES

Color: Ruby-red with a purple hue;

Bouquet: Elegant with aromas of red-fruit, cherries and nuances of violets;

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

SERVING SHEET

Best served at a temperature of 18°C.

Pairs with cold cuts, medium aged cheeses, vegetarian dishes, pasta or white meat.

NAME

The name originates from an ancient local legend: Polisia, daughter of the roman prefect Polibio, converted to Christianity disobeying his pagan father. She was forced to run away and hide in Mount Ascensione, which stands right above Ascoli. From the top of the mountain Polisia protects the people of the Piceno area.

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