

POTIOR®

DICIANNOVE XIX

2012 - 13,5% Vol.

Classificazione:

Rosso Piceno D.O.C. Superiore



HARVEST The grapes, with an average yield per hectare of 7-8 t, after a careful evaluation based on the phenolic maturation, approximately mid October, are handpicked and selected during the reception, so as to ensure fermentations maximum quality musts. The grapes undergo a further selection before being crushed.

VINIFICATION The varieties are vinified separately in small stainless steel tanks since they ripen at different times and require different protocols winemaking; During the fermentation and extraction processes, they are performed destage and replacements. For Montepulciano The fermentation takes place with an average temperature of 28 ° C, to maintain the aromas and typical of the grape, while the Sangiovese fermentation occurs at a lower temperature to preserve the aromatic notes typical of the grape, for about seven days. At the end of alcoholic fermentation follows a maceration on the skins in contact with the skins which lasts at least two weeks.

AGEING The wines they are transferred in various different woods for essence and size for 18 months.

Subsequently all'imbottigliato follows a further bottle aging.

ANALYSIS TASTING Ruby red tending to garnet with aging. The nose, pleasant, complex with notes of jam. On the palate the wine is elegant, fruity, balanced, pleasantly dry, round, fruity with hints of plum and black cherry, with good persistence and hints of wood.

ADVICE ideal pairings with roasts and grilled meats. Serve at 16 ° C.

