



**SIZE: 750 ML**  
**BOTTLES PER CASE: 12**  
**UPC: 00850061002808**



**SIMONE CAPECCI**

A unique combination of extraordinary soil fertility and ideal weather conditions characterized by a Mediterranean climate, originates important wines which recall a territory rich of traditions and history. Simone Capecci's commitment aims to preserve the peculiarities, the scents, colors and flavors inherited from his land.

## **PICUS**

### **ROSSO PICENO SUPERIORE D.O.C.**

**Region:** Marche

**Wine:** Rosso Piceno Superiore D.O.C.

**Grapes:** 60% Montepulciano, 40% Sangiovese

**Town:** San Savino di Ripatransone

**Vineyards altitude:** 950 feet

**Vineyards exposure:** South-South-East

**Vines average age:** 25 years old

**Vinification:** fermentation and maceration in stainless steel for 2 weeks.

**Aging:** 24 months in oak casks

**Refining:** 3 months in the bottle

**Nose:** In it's full flavoured bouquet, notes of cherry and plum blend with nuances of sweet spices (cinnamon and liquorice).

**Taste:** A full-bodied palate, that is tannic to the right extend and altogether harmonic.

Eros Spinozzi Selections

Imported by:

**R.S. LIPMAN COMPANY**

