



SIZE: 750 ML  
BOTTLES PER CASE: 6  
UPC: 00850061002815



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.

## QVINTA REGIO OFFIDA ROSSO D.O.C.G.

**Region:** Marche

**Wine:** Offida Rosso D.O.C.G.

**Grapes:** 100% Montepulciano

**Town:** San Savino di Ripatransone

**Vineyards altitude:** 900 feet

**Vineyards exposure:** South

**Vines average age:** 30 years old

**Harvest:** second decade of October, with handpicking in crates and selection of the best bunches

**Yield per hectare:** 35 HL/ha

**Vinification:** fermentation and maceration in concrete vats for 2 weeks.

**Aging:** 24 months in French oak barrel

**Refining:** 24 months in the bottle

**Color:** Very intense ruby red. **Nose:** Complex aroma with a note of ripe fruit, pleasantly spicy in harmony with the delicate nuances derived from refining in wood. **Taste:** Full-flavored, rich and robust on the palate, with a balanced tannic backbone.

Eros Spinozzi Selections

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