



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 Capecchi'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

