



PIGMENTO

This is a wine of great structure, concentration and complexity. The wine is very balanced and complex with great tannic structure.

HARVEST: Harvest is carried out when the grapes reach full maturity with a very high concentration of sugar. The grapes are hand-selected using only the best grapes.

TECHNICAL PRODUCTION: From the sorting table, the grapes are destemmed and pressed gently. The juice is fermented at a controlled temperature, with long maceration on the skins for about 18-20 days.

AGING: After malolactic fermentation, the must is aged in new French oak barrels for about 20-22 months. Once bottled, it is aged in a temperaturecontrolled cellar for a further 12 months before release. It's the most important wine in the company and is produced in very limited quantities.

TASTING NOTES: Conero DOCG Riserva. Following decanting, the wine opens up with leafy, earthy aromas, alongside toasted oak and tobacco. The palate offers prune, dried wild cherry, espresso and fig alongside a tight tannic structure – all typical for great Rosso Conero.

RECOMMENDED SERVING: Requires a combination of strongly flavoured dishes such as roasts, braised meats or game with rich fruitdriven sauces. It also goes well with cheese.

SERVICE TEMPERATURE: between 16 and 18°C. Decanting 1 hour before serving recommended.

ALCOHOL: 14% Vol.

CLASSIFICATION: Conero Riserva DOCG.

PRODUCTION AREA: Estate-produced and bottled.

VINEYARD: Estate vineyard.