



FINOCCHI

VITICOLTORI



FILELLU - Rosso Piceno D.O.C.

Filellu filello comes from the word, pronounced with our cadences of dialect, referring to the zone well known in the cadastral maps, for that very special shape elongated and narrow.

VINE: Montepulciano e Sangiovese.

VARIETY: R7, AP-MP1 and old Staffolo clones.

TYPE OF CULTIVATION SYSTEM: Guyot.

DATA SYSTEM: 2004

TYPE OF SOIL: Calcareous, Sand, Clayey.

EXPOSURE OF VINEYARDS: Southern.

YIELD IN VINEYARD: 1,5 Kg/plant.

HARVESTING METHOD: By hand, into crates with grapes selected in vineyard.

VINIFICATION: Destemming and gentle crushing, subsequent fermentation in temperature-controlled vats with brief pumping. Maceration for two weeks. After racking off, wine rests in large oak casks for 12 months.

ALCOHOL CONTENT: 14% vol.

PAIRING: With rich red meats, game, aged cheeses.

Serving temperature: 18 °C.

TASTING NOTES:

Color: Ruby red with crimson highlights.

Nose: Upon opening, light truffle aromas are presented, followed by a triumph of red fruits (cherries) and spices (pepper).

Taste: The wine opens softly with light tannins, and presents a good level of acidity. Persistent spices and notes of red fruit are found through the retro-olfactory.