



cantina
dei colli
ripiani

c'è terra e c'è vino.

Linea 508[®]

Produced and bottled exclusively by:
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italia - Product of Italy - info@colliripani.com
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Diavolo e Vento[®]

Marche IGT Rosso

Production area

Ripatransone, in high productive micro-areas.

Wine varieties

Montepulciano, Cabernet-Sauvignon.

Picking method

By hand.

Average yield per hectare

5/6 tons of grapes.



Harvest time

Second half of October.

Vinification

Specially selected grapes picked and collected in baskets. Long maceration with the skins (20/25 days). 30% of the grapes are dried, vinified separately and added to the lot. Délestage and soft pressing.

Ageing

In barriques for at least 24 months.
In bottles for at least 12 months.

In Ripatransone, there's a place where the wind never stops blowing: Piazza XX Settembre. Eternally restless, it blows and spreads into adjacent squares. The reason for all this restlessness is its unavailing wait for a friend. Legend has it that in this square, the Wind met the Devil and invited him to go and drink a glass of Marche IGT Rosso together. The Devil agreed but told the Wind that first he had to attend to a matter at the Town Hall. A matter that never ended, as the Devil liked being at Palazzo. And that's why the Wind is still there today, waiting in vain for that unaccomplished toast.

Organoleptic characteristics

Deep ruby red. This wine has a rich structured nose, with hints of wild blackberry and ripe cherry and distinct flavours of sweet spices, chocolate and mature wood well blended. Full and persistent taste, with distinct and embracing tannins.

Serving suggestions

Ideal with grilled meats, game and seasoned cheeses.

Serving temperature

We recommend serving at 18/20°C.