



cantina
dei colli
ripani

c'è terra e c'è vino.

Bag in Box - 3L

Organic collection

Produced and bottled exclusively by:
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italia Product of Italy
#cantinadeicolliripani - colliripani.com

Rosso Piceno DOC

Production area

Ripatransone and neighbouring villages.



Wine varieties

Montepulciano and Sangiovese.

Serving suggestions

Ideal with starters, pasta and grilled meats.

Rosso Piceno is the successful result of a land nurtured with respect, in a virtuous cycle, where doing good work brings out the very best in the drink.

Average yield per hectare

8/9 tones of grapes.

Serving temperature

We recommend serving at 18/20°C.



ORGANIC WINE
IT-BIO-009
Agricoltura Italia

Vinification

Special selection of grapes. Cold maceration and fermentation with skins (7 to 10 days). Deléstage and soft pressing.



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How we obtain our organic wine:

By growing respecting the environment.

We respect EC reg. 834/2007. The pruning, tying-up and removal of side shoots are done manually by our members.

By carrying out natural prevention.

Our vineyards are monitored by our technicians, who assess the need for possible interventions to counter pathogens with copper or sulphur-based products and antagonist mushrooms.

By preserving every single grape berry.

Harvesting is done by hand with little baskets that are brought to the winery as quickly as possible.

By using renewable energy.

Grape stalks are separated with machinery powered by the electric energy that is generated by a photovoltaic installation on the roof of our winery.

By paying attention to the smallest details.

The fermentation is monitored by our technicians through analytical laboratory checks and daily tastings. The wine produced this way is cleaned by natural static decantation and then filtered.

By recycling.

For our wines we use lighter and environmentally friendly glass bottles, 100% recyclable cork.