



cantina
dei colli
ripani

c'è terra e c'è vino.

Linea Colli Ripani

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

Chapter n.8

Rosso Piceno DOC Superiore

Production area

Ripatransone and surrounding areas.

Wine varieties

Montepulciano, Sangiovese.

Picking method

By hand.

Average yield per hectare

7/8 tons of grapes.

Vinification

Careful selection of grapes picked and collected in baskets. Long maceration of grapes with skins (20-25 days). Délestage and soft pressing. Ageing in Slavonian oak barrels for at least two years.

Organoleptic characteristics

Ruby red colour with a garnet tinge.
Its aromas are refined and complex, with notes of jam, chocolate and liquorice.
The taste is soft, velvety and persistent.
Refined and elegant tannins.

Serving suggestions

Roasted meat and seasoned cheese.



Serving temperature

We recommend serving at 18/20°C.