



## Luca Lanari - Rosso Conero, "Fibbio"

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**Appellation:** Rosso Conero D.O.C.  
**Type:** red, dry  
**Grape Variety:** 100%Montepulciano  
**Region:** Marche

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**Production Area:** Varano, (Ancona)  
**Vineyard:** Montecuto 6 acres on a South, Southwestern exposure, 400 feet above sea level  
**Planting System:** Spurred Cordon  
**Soil:** Medium mix of calcareous, clayey and sand.  
**Vineyard Notes:** **Harvest:** Hand picked first 10 days of October.

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**Winemaking Notes:** **Vinification:** Fermented in stainless steel tanks with a 12-day long maceration.  
**Aging:** 12-15 months in French oak barrels, 6 months in the bottle.

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**Tasting Notes:** Ruby red with garnet hues. Bouquet of ripe black fruits, sweet spices and liquorice on a base of minerals and earth. Fine grain tannins.  
**Tasting Notes:** **Food Pairings:** Meat dishes, Braised veal.

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