



Luca Lanari - Rosso Conero



Rosso Conero is a full-flavored red wine from central Italy's Marche region. Rosso Conero is a small zone located on the Adriatic Sea surrounding the seaside town of Ancona. The wines are made from at least 85 percent Montepulciano and the rest is Sangiovese.

Appellation: Rosso Conero D.O.C.G.
Type: Red, dry
Varietal Blend: 90% Montepulciano, 10% Sangiovese
Region: Marche

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

Winemaking Notes: **Vinification:** Fermented in stainless steel tanks with a 10-day long maceration.
Aging: Six months in French oak barrels, 6 months in the bottle.

Tasting Notes: **Tasting Notes:** Ruby red, lush wine with flavors of red and black fruits.
Food Pairings: Light meat dishes. Pasta with red sauces.
