



VINITY
WINE COMPANY

Clara Marcelli

Rosso Piceno Superiore

Appellation: Rosso Piceno DOC Superiore

Type: Red, dry

Blend: Montepulciano (50%) Sangiovese (50%)

Certified Organic

Tasting Notes

Color: Dark ruby red, almost black.

Bouquet: Delicate with hints of red berry fruit with mineral notes. .

Taste: Soft tannins on the palate with crisp acidity and balanced. The finish is elegant, pleasant, very long in the mouth.

Alcohol: 14%.

Serving Suggestion: Serve at a 16-17°C (61-63°F) in a tall, fairly wide goblet.

Pairing

Grilled, roasted, and stewed meats, BBQ, and mature cheeses.

Vineyard Notes

Elevation: 230 meters (750 feet) a.s.l.

Exposure: Eastern (Montepulciano), Western (Sangiovese).

Soil: Superficial part in which sand and clay abound and a deeper part with a majority of bioclats. These particular soils formed by sedimentary layers are typical of this area and of the area between the Marche and Umbria Apennines.

Training method: Spurred cordon.

Density: 1,400 vines/acre.

Yield: About 3.5 tons per acre.

Average Production: Around 60 quintals per hectare

Winemaking Notes

Harvest: Second-to-third week of October for Montepulciano grapes and third week of September for Sangiovese grapes.

Vinification: The two grapes are vinified separately. Fermentations take place in stainless steel tanks under controlled temperature with a 15-20 day maceration. Frequent daily pump-overs. Racking into large oak barrels followed by malolactic fermentation.

Aging: 16-months in wood. The Montepulciano is aged in small barrels, while the Sangiovese is aged in large barrels. The wine rests in bottle for eight more months before release.



Clara Marcelli started in 2006 when Daniele and Emanuele Marcelli, along with their mother Clara (whom the winery is named after) and father Raffaele, began making wine commercially. The Marcelli farm, which is 100% organic, is in the gentle hill country of the Piceno region, a few miles from the Adriatic and a dozen miles from the Apennines mountain range. The vineyards are at 750 feet above sea level and look East to the Adriatic and South to the Tronto valley.

The family grows wine according to century-old farming methods, and their estate is a living example of how sustainable agriculture has never left these lands. The hard work of the local grape growers, matched by the wine making skills of local wine makers, like Marco Casolanetti, are taking the wines of the Southern Marche region to world fame.