

PICCHIONI

ROSSO D'ASIA

VINO ROSSO

Location of the vineyard: Solinga Valley.

Soil: gravel-sand soil.

Vineyard: vineyard facing south on a steep hillside.

Vinification: this wine is produced only in the best vintages. We hand-harvest the grapes using 18 kg plastic crates. The grapes are carefully selected on a sorting table, then are destemmed and pumped into stainless-steel vats, where they ferment. The skins are left with the must for about 30 days. The wine is then racked and put into big oak barrels, where it ages for a minimum of 24 months before being bottled. The bottles are then stored horizontally in the dark of our cellar for a minimum of 6 months before release.

Tasting notes: bright deep ruby red colour. Complex nose with ripe wild fruits, sour cherry, spices, liquorice and the signature balsamic note of the grapes grown in the Solinga Valley. On palate it's rich and well-rounded, full-bodied with fine-grained tannins. It improves with age reaching its very best after 10-12 years.

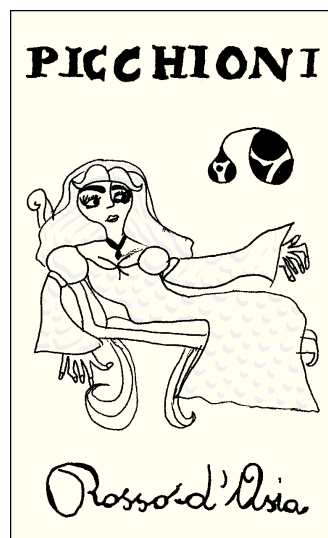
Pairing suggestions: it pairs well with *pasta* or *risotto* with game or sausage, roasted lamb, braised or stewed red meat.

Service temperature: best served at 18 °C in a glass with a large bowl.

Available formats: 0,75 l bottle, 1,5 l bottle and 3 l bottle.

Contains sulphites.

Produced in Italy.



*“Tal era io a quella vista nova:
veder voleva come si convenne
l'imago al cerchio e come vi s'indova;
ma non eran da ciò le proprie penne:
se non che la mia mente fu percossa
da un fulgore in che sua voglia venne.
A l'alta fantasia qui mancò possa;
ma già volgeva il mio disio e 'l velle,
sì come rota ch'igualmente è mossa,
l'amor che move il sole e l'altre stelle”*

Dante Alighieri
“Divine Comedy”
Paradise, Canto XXXIII, 136-145