

VELENOSI

ROGGIO DEL FILARE - ROSSO PICENO DOC SUPERIORE

ROGGIO DEL FILARE IS THE WINE WHICH HAS OBTAINED THE HIGHEST NUMBER OF AWARDS, BOTH NATIONALLY AND INTERNATIONALLY, IN THE VELENOSI LINE-UP. ROGGIO DEL FILARE TAKES ITS NAME FROM A GIOVANNI PASCOLI POEM, ENTITLED "ARANO" (1885). THE POEM DESCRIBES A MOMENT OF COUNTRY LIFE IN WHICH THE FARMERS ARE IN TOTAL HARMONY AND CONNECTION WITH THE NATURE. IN THE POEM IT IS ADOPTED THE WORD "ROGGIO" REFERRING TO A RAY OF SUNLIGHT WHICH PENETRATES THE VINES. FROM THIS STATEMENT, ROGGIO DEL FILARE TAKES ITS NAME AND INSPIRATION.

TASTING NOTES

Intense ruby red color with lightly garnet hues. The nose is complex and intense with notes of ripened black fruits such as plum and cherry as well as a bouquet of spices and flowers. On the palate it is smooth and well-structured with balanced tannins, fruits and spices. It is persistent, well-structured and shows a final aromatic note.

FOOD PAIRINGS

It pairs well with game, braised meat and dry and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Castorano (AP)
Vineyard size:	6 Ha
Green status:	Sustainable viticulture
Soil composition:	Clay and limestone
Training method:	Guyot
Elevation:	300 m a.s.l.
Vines/hectare:	5,500/Ha
Exposure:	South East
Vine Age:	45 years
Harvest time:	Mid-End of September (Sangiovese) Mid-End of October (Montepulciano)
First vintage:	1993
Production:	40,000 bottles

WINEMAKING & AGING

Varietal composition:	70% Montepulciano, 30% Sangiovese
Fermentation container:	Stainless steel tanks (30 days at 22°C)
Maceration technique:	On the skins for 30 days
Type of aging container:	French oak (Allier) of 225L.
Length of aging:	18 months
Length of bottle aging:	6 months

TECHNICAL DATA

Alcohol:	14 %
Residual sugar:	5.3 g/L
Acidity:	5.3 g/L
Dry extract:	35 g/L

PRODUCER PROFILE

Estate owned by:	Angela Velenosi
Winemaker:	Filippo Carli
Total acreage of vine:	140 Ha
Winery Production:	2.2 million bottles
Region:	Marche



VIAS IMPORTS LTD.
VIASWINE.COM | @VIASWINE
875 6TH AVE SUITE 15 NEW YORK, NEW YORK, 10001



VELENOSI
ASCOLI PICENO

