

BRECCIAROLO

ROSSO PICENO DOC SUPERIORE



VINEYARD & PRODUCTION INFO

Vineyard size: 50 ha
Green Status: sustainable
Soil composition: clay and limestone
Training method: spurred cordon and Guyot
Elevation: 656-1,246 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South/South-East
Vines age: 7-20 years
Harvest time: mid-end of September (Sangiovese), mid of October (Montepulciano)
First vintage: 1986
Production: 500,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Montepulciano, 30% Sangiovese
Fermentation

Container: stainless steel tanks
Length: 18-20 days
Temperature: 73 °F

Maceration

Technique: on the skins
Length: 20 days

Aging

Container: 2.25hl oak barrels
Wood: French oak (Allier)
Length: 12-18 months
In bottle: 5 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 3.1 g/l
Acidity: 5.2 g/l
Dry extract: 30.8 g/l



FOOD PAIRINGS

It pairs well with tomato pasta dishes, grilled meat, salumi, pizza, and medium-aged cheeses.



TASTING NOTE

Ruby red color with garnet hues.
The nose is intense, with notes of red fruits, fresh violet flowers, and spices.
On the palate, it is persistent, aromatic, and full-bodied. It retains all the aromas felt on the nose.
It can be defined as a charismatic and distinct wine.

PRODUCER PROFILE

Estate owned by: Velenosi family
Winemaker: Attilio Pagli & Filippo Carli
Total land under vine: 240 ha
Winery production: 2,500,000 bottles
Region: Marche (Italy)

