

ROGGIO DEL FILARE

ROSSO PICENO SUPERIORE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha
Green Status: sustainable
Soil composition: clay and limestone
Training method: Guyot
Elevation: 984 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: South-East
Vines age: 45 years
Harvest time: mid of September (Sangiovese), mid of October (Montepulciano)
First vintage: 1993
Production: 40,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Montepulciano, 30% Sangiovese
Fermentation

Container: stainless steel tanks

Length: 30 days

Temperature: 72 °F

Maceration

Technique: on the skins

Length: 30 days

Aging

Container: 2.25hl oak barrels

Wood: French oak (Allier)

Length: 18 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 5.3 g/l

Acidity: 5.3 g/l

Dry extract: 35 g/l



FOOD PAIRINGS

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



TASTING NOTE

Intense ruby-red color with light garnet hues. The nose is complex and intense, with notes of ripe 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, fruit, and spice. It is persistent and well-structured, showing a final aromatic note.

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)

