



SIMONE CAPECCI

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## PICUS

### ROSSO PICENO SUPERIORE

Denominazione di Origine Protetta

For this selection of Rosso Piceno Superiore we chose the Latin name of the woodpecker, symbol of the Piceni's culture. This blend made from Montepulciano and Sangiovese grapes, grown in the restricted area of Rosso Piceno D.O.C., through the refinement in wood enhances its natural qualities in an evident higher level.

#### SENSORY ANALYSIS

Intense ruby red color. It wicked away a very wide aromatic complex when the cherry and plum notes blend with those of sweet spices (cinnamon and licorice). The taste is full-bodied, tannic and overall harmonic.

VARIETY:	70% Montepulciano – 30% Sangiovese
AGE OF THE VINEYARD:	20-25 years with sud-east exposure and 250-300 meters of altitude
SOIL:	Clay and silty
FOSTERING:	Double Guyot and spurred cordon
HECTAR YIELD:	70 HL / ha
HARVEST:	Hand picked in crates with selection of bunches from the first till the second decade of October
WINEMAKING:	Fermentation and maceration in Inox steel for 2 weeks
AGING:	In french oak barrels for 12-15 months
ALCOHOL:	13,50% Vol
IDEAL TEMPERATURE:	16 ° C- 18 ° C
PACKAGING:	6 bottles of 75 cl