



Rosso Piceno DOC

Maschio da Monte

"I was sitting at a table in Stuttgart with friend Pino Sassano, when I had the flash that would lead to the creation of this Rosso Piceno: a wine able to enhance the grapes of our area". (Stefano Antonucci)

Grapes

Montepulciano e Sangiovese

Type of Soil

Chalky clay with Northwest exposure and an elevation of 250m

Pruning System

Cordon spur

Wine-making

The wine is made in stainless steel over a period of 20 days and is left to mature in barriques for 18 months

To the Eye

Intense ruby red

To the Nose

Breaks out with a luxurious bouquet of violet and black berry fruit, spiced and vegetable

To the Taste

Tannins are smooth and elegant, thanks to the important and smooth structure. Its freshness promises full harmony in the evolution; very long and persistent

Santa Barbara