



Vini&Cantine

Technical schedule

# Osterosso



*name* Osterosso  
*classification* Marche Rosso I.G.T.  
*grapes* Blend of grapes coming from autochthonous vine and Sangiovese

## Tasting notes

*colour* rubin red with some violet notes  
*perfume* fruity, delicate, slightly aromatic  
*taste* elegant, fairly soft coupling sliced salami, red meats, cheeses  
*alcoholic content* from 13% vol.  
*sourness* 5,5 gr./l.

## Production area

*location* Montemaggiore al Metauro Hills  
*altimetry* 150m. s.l.  
*ground* medium mixture

## Vinification & Ageing

*yield* 110 ql. per hectare  
*vintage* manual, selection in boxes  
*vinification* stemmed, grapes assembly with thermo-controlled fermentation at 25°C for 7 days of the whole pressed, drawing off and following of the fermentation at 20-22°C.  
*ageing* in stainless steel barrels for 4/5 months and part in durmast or 1/3 months  
*bottling* from April onwards  
*selling* after one month of ageing in bottle