



Vini & Cantine

Osterosso

data sheet



<i>name</i>	Osterosso
<i>classification</i>	Marche I.G.T. Rosso
<i>grape variety</i>	blend of grapes coming from native vines and Sangiovese

Tasting Notes

<i>color</i>	ruby red with some violet notes
<i>aroma</i>	fruity, delicate and slighty aromatic
<i>taste</i>	slightly soft of great elegance
<i>pairing</i>	cold cuts, red meat and cheese

alcoholic content from 13% vol.

acidity 5,5 gr./l.

Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	150m above s.l.
<i>type of soil</i>	medium texture

Vinification & Ageing

<i>yield</i>	110 ql. per hectare
<i>vintage</i>	manual, selection in boxes II° and III° ten days of september
<i>vinification</i>	pressing and destemming, thermo-controlled fermentation at 25°C for 7 days of the whole pressed, wine drawing off and refermentation at 20-22°C
<i>ageing</i>	in stainless steel barrels for 6/8 months
<i>bottling</i>	from may onwards
<i>selling</i>	after one month of ageing in bottle