

FIBBIO CONERO RISERVA



PRODUCING COUNTRY: Italy | Marche

Vineyard are located in the Conero Natural Park, where the great breeding potential of sandy limestone soil, perfect sun exposure

GRAPE: 100% Montepulciano - 14,5% vol.

VINIFICATION:

FERMENTATION: 15-20 days in stainless steel.

AGING: 1 year in oak, 6 months in bottle.

HARVEST: Second week of October.

TASTE:

COLOR: Ruby red.

AROMA: Pepper, clove, black cherry, tobacco.

TASTE: Persistent, balanced, fine, elegant, soft

SERVING SUGGESTION: Typical plates from the region of Marche, grilled meats, seasoned cheeses, and game.