



**Rosso Piceno  
"Sassaiolo" DOC**



**Vines:** Sangiovese 50% and Montepulciano 50%

**Harvest:** Manually, from October 10 to October 20th (approximately)

**Winemaking process:** Red, maceration of skins, cold bottling

**Fermentation:** In large oak casks

**Appearance:** Clear

**Color:** Ruby red, tending to garnet with ageing

**Bouquet:** Pleasant, winy, with hints of ripe red fruit

**Taste:** Long-lasting, balanced with sweet tannins

Imported by Bacchanal Wine Imports  
www.bacchanalwines.com



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