

Auspiciu



TECHNICAL DESCRIPTION

CLASSIC COLLECTION

Denomination: Montecucco D.O.C. Rosso

Alcohol: 13.5-14 %

Varieties: Sangiovese 60% – Syrah 40%

Vineyards: Porrone (Cinigiano), rainfed polyclonal plantings of Sangiovese and Syrah selections on 420A rootstocks; cordon-trained, 5500 vines/ha.

Soil-type/geology: clay loam and silt loam over limestone.

Winemaking: hand-harvested, co-fermentation at controlled temperature in stainless steel with extraction by pumpovers and déléstage, basket pressed

Quantity produced: 3400 bottles

Winemaker's tasting notes – black-tinged, deep ruby-red with colour. Brooding initially, the bouquet unfolds to reveal dark and red fruits, cinnamon spice, violets and orange peel. Spiciness, stewed marasca cherries and cassis dominate the palate attack, giving way then to more complex balsamic, cigar box and savoury-garrigue notes. A bright acidity, subdued alcohol and velvety tannins complete the structure.

Food matching: a compelling match for the strong flavours and textures of traditional Roman fare. At one, also, with the full-on hunter-style game stews of the Maremma.

Accolades:

- **Guide Veronelli:** 91 points
- **Guide Luca Maroni** 90 points
- **Guide Bibenda:** 🍷🍷🍷🍷