

San Sisto

Passo del Lupo, Rosso Conero DOC 2023



RED STILL WINE



ITALY



MARCHE

TASTING NOTE

Untamed red from central Italy, a juicy mass of wild berries and red fruits, perfumed with wildflowers.

VITICULTURE

85% Montepulciano, 15% Sangiovese. This Rosso Conero comes from vineyards on the slopes of Monte Conero, near Ancona. The terroirs result from the deterioration of the mountain providing an exceptional microclimate.

VINIFICATION

Following a careful selection of the grapes, the wine is produced through a traditional fermentation in concrete tanks for 20 days. Rosso Conero rests in concrete tanks for the subsequent 4 months and in the bottle for 2 additional months to achieve its elegance and aromatic concentration.

FOOD MATCHING

Pair this intense red wine with char grilled root vegetables and wild mushrooms.

SIZE	75cl
VINTAGE	2023
ABV	14%
GRAPE VARIETIES	Montepulciano (85%), Sangiovese (15%)
CLOSURE	Diam
SKU CODE	G8356123
EXPRESSION	Red, Warm and Spicy
COUNTRY	Italy
REGION	Marche
ALLERGENS	Sulphur
CLOSURE	Diam
PH	3.6
TOTAL ACIDITY	5.64g/l Tartaric
RESIDUAL SUGAR	0.3g/l
SKU	G8356123