

ROMI

selects

LA VALLE DEL SOLE

ROSSO PICENO SUPERIORE

Valle del Sole, run by Alessia Serratore, is a 4th generation certified organic estate winery in the Piceno area in the Offida area in the southern part of Le Marche on the Adriatic coast. The vines are 300 meters above sea level on super clay rich soil.

VINTAGE: 2016

REGION: Le Marche

GRAPES: 80% Montepulciano

20% Sangiovese

YEASTS: Wild

FERMENTATION: Destemmed

AGED FOR: 12 months in concrete, 12 months in neutral oak

CLARIFICATION/FILTRATION: Unfiltered/Unfined

FARMING: Organic, spurred cordon

ALCOHOL CONTENT: 14.5%

SOIL: Lava, clay

VINE AGE: 15-60 years

VOLUME: 750mL

