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## SERRANO

Rosso Conero DOC

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### Grape varieties

Montepulciano 85%, Sangiovese 15%

### First year of production

1970

### Area of production

Marche, Conero

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Serrano is a wine which expresses the typical character which distinguishes Rosso Conero DOC. It is the result of a blend between Montepulciano and a small proportion of Sangiovese, both vinified using techniques aimed at emphasising fruit and approachability, typical qualities of production areas near the Adriatic.

## GENERAL CHARACTERISTICS

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### Vineyard

The vineyards from which Serrano is produced are located on our two estates in the Osimo and Ancona areas, on soils of a predominantly clayey and calcareous character. The yields are between nine and ten tons per hectare.

### Harvest

The harvest is carried out both by hand and mechanically and normally takes place in the period from the end of September to the end of the first ten days of October.

### Vinification

The grapes are destalked and lightly crushed, then vinified using the cold-soak technique, which has the object of promoting the extraction of primary aromas from the fruit. After the alcoholic and malolactic fermentations, the wine is aged in steel tanks for about 4-5 months.

### Available formats

75 cl bottle

## TASTING SUGGESTION

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### Serving glass

Goblet of medium size and roughly spherical shape, to allow adequate oxygenation and development of the aromas.

### Pairings

Particularly suitable for going with stuffed pasta, grilled dishes, spit-roasted pork, game and braised dishes, as well as a rich cheeseboard of mature and tangy cheeses.

### Ideal serving temperature

16-18°C