



SAN LORENZO

Rosso Conero DOC

Grape varieties

Montepulciano 100%

First year of production

1982

Area of production

Marche, Conero

San Lorenzo takes its name from the vineyard of the same name in the municipality of Osimo from which it originates. With its outstanding impact in terms of flavour and the enfolding warmth of its rounded tannins, it is a wine which is intended to express all the potential of the combination between its terroir and the Montepulciano varietal. These characteristics are augmented by the contribution from the oak lasks which are kept in the picturesque cave at Osimo, in which San Lorenzo is aged.

GENERAL CHARACTERISTICS

Vineyard

The vineyards from which San Lorenzo is produced are located on two estates in the Osimo and Ancona areas. The nature of the soils is predominantly clayey and calcareous. The planting density ranges from 2200 to 5680 vines per hectare, and training is on the spurred cordon system. The yields are between eight and nine tons per hectare.

Harvest

The harvest is carried out by hand 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 pressed, then undergo maceration for 10- 12 days in steel fermentation vats. As soon as the alcoholic fermentation is finished, the wine starts the malolactic fermentation. The wine then moves on to the ageing process. About 50% is aged in 5000-8000 litre oak lasks, and the rest in barriques on their third or fourth time of use, for a period of about 12 months. After assemblage, San Lorenzo rests in bottle for a further 6 months.

Available formats

37.5 cl / 75 cl / 1.5 and 3 litre bottles

TASTING SUGGESTION

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

18° C