

Montecappone

Rosso Piceno DOC



The Montepulciano and Sangiovese grapes are vinified separately in concrete tanks with a long maceration on the skins for each. The wines ages for about 4 months in the cellar and an additional 1 month in bottle before release, creating a young wine of great concentration. The wine does not see oak in the vinification or aging process.

The Rosso Piceno DOC was first established in 1968 and is the largest DOC in Marche. This hilly region lies mostly in the provinces of Ancona, Macerata, and a limited area of Ascoli Piceno.

The Montecappone property currently stretches over 54 hectares of vineyards and 12 hectares of olive groves that are scattered amongst the hills and castles of beautiful Jesi.

Grape varieties : Blend of Montepulciano and Sangiovese

Altitude : 200m ASL

Soil : Clay, well draining with some presence of limestone.

Alcohol : 13% - 14% depending on the vintage

Tasting notes :

Aromas of cherries and small red berries. Young wine but very concentrated with very healthy fruit. Delicious with pasta and grilled meats.

Press Notes

AG Vinous

2021	90 points
2020	91 points

