



CASTIGNANO

– CANTINE DAL 1960 –



vino rosso

ROSSO PICENO SUPERIORE D.O.C.
"DESTRIERO"

GRAPES VARIETY: Montepulciano 60%, Sangiovese 40%

TOTAL HECTARAGE AS VINEYARD: 30

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 300 above sea level

WINE PRODUCTION: with prolonged maceration of the skins at
controlled temperature, followed by 6 months in large oak
barrels

ALCOHOL: 14%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: ruby with cherry reflections

FRAGRANCE: intense and persistent, lightly ethereal

FLAVOUR: dry, rich, harmonious, persistent

FOOD PAIRINGS: It goes very well with succulent foods: truffle and
mushroom dishes, strongly flavoured cheeses, such as pecorino,
parmesan and gorgonzola is stimulating.

Size: 0.375 lt. / 0.75 lt.

S.C.A.C. SOC. COOP.AGRICOLA

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