

Cantina Ortenzi

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BARUC

TYPE Red

VARIETY Sangiovese, Montepulciano, Lacrima

CLASSIFICATION DOP Rosso Piceno

FIRST YEAR OF PRODUCTION 2011

AREA OF PRODUCTION Fermo

TYPE OF SOIL alluvial, rich in calcareous sediments, medium deep to deep

YEAR OF PLANTING 2006

YIELD OER HECTARE 50 q. li / ha

ALTITUDE OF VINEYARD 200 s.l.m

FARMING SYSTEM Guyot

PLANTING DENSITY 6.000 plants/ ha

HARVEST PERIOD End of august/ first week of September

WINEMAKING Destemmed followed by 20 days of maceration on the skins at 25/28 °C (77/82,4 °F), alcoholic and malolactic fermentation in stainless steel tanks at controlled temperature

TYPE FERMENTATION TANKS steel barrels

MATURATION 10 months in barriques/tonneaux, new at 90%

REFINEMENT 16 months

ALCOHOL CONTENT 13%

AGEING POTENTIAL 10/15 years

IDEAL SERVING TEMPERATURE 16/20 °C (60,8/68 °F)

TASTING NOTES An elegant wine with dense and sweet tannins, soft texture, intense and persistent final

PRODUCER Cantina Ortenzi by Ortenzi Christian