

# *Seruk*

*Type: Red*

*variety: Montepulciano 85 % Sangiovese 15 %*

*Classification : DOP Rosso Piceno*

*First year of production : 2011*

*Location of production : Fermo*

*Type of soil: Soil medium deep to deep, medium-textured*

*tending to clay –rich silt ; skeleton in some plots and plenty of small*

*Year of installation : 2006*

*Yield per hectare: 20 q.li / ha*

*Vineyard altitude : m . 200s.l.m.*

*System : Guyot*

*Planting density: 3000 plants / ha*

*Harvest: End of September / October*

*winemaking: Destemmed followed by 20 days of maceration on the skins*

*fermentation alcoholic and malolactic fermentation in tanks stainless steel*

*Type of tanks fermentation : Stainless steel tanks*

*Aging: 10mesi in barrels and barrels , new 90%*

*Aging: 16 months*

*Ageing potential : 15/ 25 years*

*Ideal serving temperature : 16-20 • C*

*Tasting notes : An elegant wine with tannins , soft texture and final  
intense and persistent*