



## BARCO

Rosso Conero D.O.C.

### Vintage

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2016

### Production

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4,000 bottles

### Grapes

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100% Montepulciano

### Vinification

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Fermentation with the grape skins at a controlled temperature with steeping for 7-8 days in steel tanks; subsequent decanting into lined, cement tanks and ageing for 6 months in oak casks.

### Analytical data

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Alcohol: 13.88 % vol.

Total Acidity: 5.21 g/l

Dry extract: 30.00 g/l

Sulphur dioxide: 81 mg/l

### Organoleptic characteristics

#### Colour

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Intense ruby red with violet tones as soon as it is ready; tends towards garnet with touches of orange as it ages.

#### Bouquet

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Intense, persistent and vinous in the first period; these features lessen with ageing giving way to smells of ripe fruit and dried red flowers.

#### Taste

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Dry, tannic, sapid, stringent, acquires smoothness with ageing.