



BRUNORI



TORQUÍS

Rosso Piceno D.O.C.

Vintage

2017

Production

6,000 bottles

Grapes

Sangiovese - Montepulciano

Vinification

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

Analytical data

Alcohol: 13.01 % vol.

Total Acidity: 5.60 g/l

Dry extract: 26.50 g/l

Sulphur dioxide: 90 mg/l

Organoleptic characteristics

Colour

Ruby red with violet shades which soften with ageing.

Bouquet

Vinous and fruity which develops into fruity and floral.

Taste

Dry, distinct, full-bodied, rightly tannic.

Ageing gives smoothness and greater balance and enriches its subtle and bouquet.