



# TORQUÍS

Rosso Piceno D.O.C.

## Vintage

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## Production

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6,000 bottles

## Grapes

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Sangiovese - Montepulciano

## Vinification

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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

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Alcohol: 13.01 % vol.

Total Acidity: 5.60 g/l

Dry extract: 26.50 g/l

Sulphur dioxide: 90 mg/l

## Organoleptic characteristics

### Colour

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Ruby red with violet shades which soften with ageing.

### Bouquet

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Vinous and fruity which develops into fruity and floral.

### Taste

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Dry, distinct, full-bodied, rightly tannic.

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