Monte Schiavo Sassaiolo, Rosso Piceno DOC [Organic] 2023

EVI0022023

Tenute Pieralisi

— Marche, Italy

A chunky, savoury, rich, dark-fruited and oak-aged Montepulciano and Sangiovese blend - from Monte Schiavo's prized, organically-farmed, Colle del Sole vineyard.

2020 Vintage

IWSC Bronze 2023

2021 Vintage

Decanter World Wine Awards Bronze 2024

Production

The Marche is known world wide for its white wine but the region also makes some outstanding reds. Monte Schiavo's Rosso Piceno is a Superiore DOC wine made from a blend of 50% Sangiovese and 50% Montepulciano grapes. The grapes were cultivated in the Colle del Sole vineyard in Maiolati Spontini. The vineyards are at an altitude of 120 metres above sea level, with clay loam soil. The vines are Cordon trained and spur pruned. Hand-harvesting typically takes place in the middle of October, with average yields of around 9,000 kg per hectare. Traditional red wine vinification. Matured for 12 months in Slavonian oak botte.

Tasting note

Aromas of ripe black cherry and plum fruit with spicy, savoury notes. The palate is packed full of rich damson fruit and lightly spiced notes. Chewy tannins add structure and lead to a robust, but elegant, finish with a touch of black pepper on the earthy finish.

Food Match

Perfect with rich pasta dishes with a meaty sauce or pizzas.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Rosso Piceno DOC

Winemaker:
Simone Schiaffino

Grape Varieties:
Montepulciano 50%, Sangiovese 50%

Suitable for:
Vegan

Bottle Barcode:
8005389040014