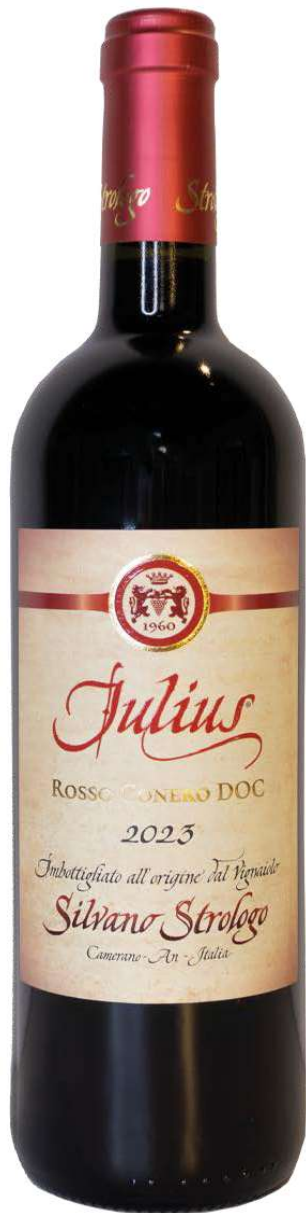




Silvano Strolago

Price: € 3,00 - € 5,00



JULIUS

*3 Vines by Vitae guide (Italian Sommelier Association)

*4 Grapes by Bibenda guide

*2 stars by Veronelli guide

Appellation: Rosso Conero DOC

Grape: 100% Montepulciano

Yield per hectare: 90q

Soil type: Calcareous clay with variable limestone content

Vine Training: Spurred cordon

Harvest: Harvest by hand at the end of October. Rigorous selection of healthy grapes only.

Vinification Destemming and fermentation in French wooden vats at a controlled temperature for 20 days.

Ageing: Malolactic fermentation and maturation happens in french oak wood tank for 6/8 months. Final fining in bottle for 6 months minimum.

Alcohol by Volume: 13,5 %

Serving Temperature: 18° C

Appearance: Deep ruby with purple hues.

On the nose: In the beginning, fresh red fruit like sour cherry and blackberry. Afterwards, spices, smoke and roasted coffee beans.

Palate: The palate showcases fine, evolved tannins alongside blackberry and red plums hints. It is supple in texture and shows a silky depth, a spicy note of cayenne pepper on the finish.

Food pairing: Cured Italian meat, cheeses, bolognese lasagna, roasted meat and roasted fishes like salmon or seabass. Excellent with savory pastries and quiches.