



MADONNABRUNA
AZIENDA AGRICOLA

Rosso Piceno DOC **“Cugnolo”**



The harmonious blending of two primary indigenous red varieties of Marches, Montepulciano and Sangiovese, produced a wine which fully expresses the characteristics of the region. Cugnolo is a typical example of qualitative and quantitative control of the grapes which is reflected in the wine itself. An easy-to drink red wine, an ideal suggestion for your daily meal.

Classification: Rosso Piceno DOP

Variety: 70% Montepulciano, 20% Sangiovese, 10% Merlot

Type: Red, dry.

Vinification: Typical red wine vinification, with a fermentation on skin contact for about 20 days and a natural malolactic fermentation during the following 3 months in stainless steel tanks.

Ageing: matures for about 18 months in old french barrels, later 6 months in bottle before starting to sell it.

Ageing potential: 5 years

Characteristics: Vibrant red color, pleasant aroma of sweet red fruits like cherry and strawberry. Mild taste with soft tannins, good acidity, very good balance and aromatic aftertaste.

Serving temperature: 14 – 16 °C.

Food pairing: Ideal for Mediterranean cuisine, salads, starters, pasta dishes with red sauces, pizza as well as red meat dishes like cassoulet, fried ascolana olive, vincisgrassi and ciabuscolo (typical Marchigian food).