



VICARI
Tradizione di famiglia



Dueanime del Pozzo Buono

Rosso Piceno D.O.C.

Dueanime is made from a careful selection of two grapes, Sangiovese and Montepulciano.

The particular microclimate and the south, south/west exposure guarantee a perfect phenolic ripening.

The grapes are hand-harvested in crates during the second half of October.

A ruby red wine with purple highlights, full body, with a great potential for aging. Indicated for all types of meats, from the white to grilled red one, as well as with cheese.

It can be defined as an "all meal wine".

Varieties:	Sangiovese 30%, Montepulciano 70%.
Production area:	Territory of Morro d'Alba (Ancona-Marche)
Soil:	Sandy and Clay.
Altitude:	180 m. s. l. m.
Exposure:	South.
Training system:	Gujo.
Vine spacing:	3.600 piante / ha
Harvest:	October in Harvest.
Vinification:	Grapes become slowly dry in particular rooms, classic maceration with the skins for 14 days, controlled temperature, on the lees for 8 months.
Ageing:	In steel tanks and 5% in barrique Allier.
Grape yield:	80 - 90 Q di uva ad ha.
Organoleptic	
Characteristics:	Colour: Intense ruby red with purple reflections. Bouquet: Intense, berries highly distinctive. Bouquet: Dry, velvety, persistent and slightly
tannic.	
Alcohol:	14.5 % vol.
Total acidity:	5.5 g/l
Serving temperature:	18° C approx.
Serve with:	Pasta dishes, roasted red meats, white meats.

Azienda Agricola Vicari

Morro d'Alba (AN) - Italy - Tel./Fax 0731.63164 - Nazzareno cell. 339.2996420 - Vico cell. 338.6205245

info@vicarivini.it - www.vicarivini.it