



Rosso D.O.C. Piceno Organic  
Rinomata Cantina Tombacco



Offering aromatic harmonies that are complex and original, with rich but evanescent floral notes, it has a tannic, savoury taste that is always balanced. With an alcohol content of 14 ° it is the ideal companion for game and stewed red meat.

### Tasting notes

An original blending of grapes creates complex harmonies, the offspring of slow vinification. From the heart of the Marche region comes an organic wine, rich in nuances, which changes over time and takes on new facets every day. It matures and surprises with its aromas and its flavours.

### Grape variety

Montepulciano, Sangiovese

### Vinificazione

### Colour

ruby red, intense and concentrated, with violet reflections.

### Bouquet

intense and complex, it ranges from red fruit jam to dried flowers. Elegant scents that simultaneously express hints of ripe cherries, black currants and blackberries, together with notes of violet that blend with a slight spice of vanilla and black pepper.

### Flavour

soft and warm entrance, then it is expressed with a good freshness and an enthralling set of gustatory sensations. Very fine but very present tannins. Long and wide finish with return of fruity sensations.

### Alcohol content

14% vol.

### Optimal serving temperature

16-18°C

### Conservazione e invecchiamento

### Gastronomic matches

perfect with red meats and game dishes.

### Packaging

in 75 cl. bordolese baros bottles, boxes of 6.