VILLA IMPERIUM

Rosso Piceno Superiore

Grape variety: Montepulciano 70%, Sangiovese 30%
Area of production: Municipalities of Ripatransone and Offida
Harvest period: First decade of october
Average production per plant: 2 kg
Vineyard surface: 20:00:00 ha
Density of installation: 3,030 plants / ha
Cultivation system: Vertical shoot-positioned trellis (vsp)
Grapevine: Farmed as organic system
Soil: Medium textured with fairly even balance of clays
Average altitude: 280 m a.s.l.
Fermentation tank: Stainless steel
Storage: 30 hl barrel and 2.25 hl barriques
Refinement: In bottles six months before being sold
Bottles that can be produced: 226,000
Bottle: 750 ml Tiffany etruscan green
Packaging: 12 bottles per case

- 2007 **Medaglia d'Oro** Concorso "Biodivino 2010" – Città del Bio
- 2007 **Premio Douja d'Or** 37° Concorso – Asti
- 2007 **Vini d'Italia 2010** Gambero Rosso
- 2008 **Vini d'Italia 2011** Gambero Rosso
- ★★★★★**Premium Select Wine Challenge zur ProWein** 2011 – 96 Punkte
- 2009 **Vini d'Italia 2013** Gambero Rosso