



cantina
dei colli
ripani

c'è terra e c'è vino.

Linea 508®

Produced and bottled exclusively by:
LaCantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italia - Product of Italy - info@colliripani.com
#cantinadeicolliripani - colliripani.com

Castellano®

Rosso Piceno doc Superiore

Production area

Small production zones in the "Rosso Piceno Superiore" area.

Wine varieties

Montepulciano, Sangiovese.



Harvest time

Second half of October.

Organoleptic characteristics

Deep red with garnet reflections. Refined and persistent bouquet accentuated by extensive ageing in barrels. Fruity taste of prunes, blackberries and sour black cherries. Elegant and smooth tannins.

Picking method

By hand.

Average yield per hectare

7/8 tons of grapes.

Vinification

Special selection of grapes picked and collected in baskets. Long maceration of grapes with skins. Délestage and soft pressing.

Serving suggestions

Ideal with grilled or roasted meats.

Serving temperature

We recommend serving at 18/20°C.

Ageing

In oak barrels for 18 months. Further ageing in bottle for 6 months.

Allergens

Sulfites

Ingredients and nutritional values

