



LACANOSA

NUMMARIA

ROSSO PICENO
DOC SUPERIORE

From our vineyards' choicest grapes comes Theca Nummaria, a name meaning "a safe for important documents" in Latin. This wine is a blend of mostly Montepulciano and Sangiovese grapes, varieties that represent - as always - a treasure chest of our winemaking tradition.



GRAPE VARIETIES: 70% Montepulciano - 30% Sangiovese.

VINEYARDS: from 350 to 550 meters above sea level, spurred cordon system; from 4,545 to 5,680 vines per hectare.

VINIFICATION: traditional destemming and maceration for 10-14 days at a controlled temperature (max 28 °C).

MATURATION: the varieties are blended after 12 months of aging, the Sangiovese in large (65 hl) wooden barrels and the Montepulciano in fine-grain French oak casks (5 hl).

AGING: after bottling, 8 months in the cellar at a controlled temperature (15 °C) to develop the bouquet.

TASTING NOTES

Color: intense ruby red with purple glints. **Aroma:** enveloping, intense, with wild berry, cherry and blackberry notes. **Flavor:** warm and smooth, with good structure, tannin distinct yet discreet. Thanks to long aging in French casks, the wine acquires a rich and complex bouquet.

ALCOHOL CONTENT: from 12.5% to 13.5% IN VOL depending on the vintage.

SERVING SUGGESTIONS: excellent with pork, truffle flavored dishes, veal and beef (roasted or braised), aged cheeses.

IDEAL SERVING TEMPERATURE: 18 °C.

SHELF LIFE: over five years if kept properly.