

Every aspect of the wine making process is continually and minutely analysed in a combination of fidelity to traditional principles and the occasional need for innovative departures.

It is a process which represents a philosophy, yet clearly this cannot be a hidebound one.

For today changes are increasingly neces-

sary as fresh insights into concepts such as **BIOLOGY AND BIODYNAMICS** are

gained.

At the same time careful choices have to be made in deciding which new farming method might be applied successfully in local conditions.



Zahir Rosso Piceno v.q.p.r.d.

Year of production: 2007

Characteristics of the terrain: mid-loose on clay base

Altitude asl: 250 m

Training system: Spurred Cordon

Density: 3000 plants per hectare

Cultivar: Montepulciano and Sangiovese

Vinification: in steel

Fermentations: Alcoholic for about 20 days

Evolution: in barriques and steel, then in bottles

Proof: 13,5 % volume

Note: A wine made from Montepulciano and Sangiovese grapes, aged in barriques of various types of wood, continuing its evolution in bottles; intense, deep ruby colour, scented with black berries and mild spice. The mouthfeel is rich and generous, with the full flavour full of a warm embrace; robust elegance, well-balanced and lingering.



Quattro Tempora Rosso Piceno Superiore v.q.p.r.d.

Year of production: 2006

Characteristics of the terrain: mid-loose on clay base

Altitude asl: 250 m

Training system: Spurred Cordon

Density: 3000 plants per hectare

Cultivar: Montepulciano and Sangiovese

Vinification: in steel

Fermentations: Alcoholic for about 25 days

Evolution: in barriques, then in bottles

Proof: 14,5 % volume

Note: A wine made from Montepulciano and Sangiovese grapes, aged in new barriques of various types of wood, continuing its evolution in bottles. A concentration of colour and fragrance, deep black berries, with breezy gusts of spice and balsamic. The rich, all-embracing mouthfeel partners well with the generous flavour, underscored by some elegant tannins.



Zahir Offida Passerina v.q.p.r.d.

Year of production: 2007

Characteristics of the terrain: mid-loose on clay base

Altitude asl: 250 m

Training system: espalier

Density: 1500 plants per hectare

Cultivar: Passerina e Malvasia

Vinification: in steel and wood

Fermentations: Alcoholic for about 10 days, with 2 days on skins

Evolution: in barriques and in steel, then in bottles

Proof: 12 % volume

Note: A wine made from Passerina and Malvasia grapes, aged in barriques of various types of wood and in steel, continuing its evolution in bottles. As well-balanced and lingering, the sun glows in its colour and the scent speaks of flowers, fruits and balsamic herbs.

