

RIO MAGGIO

T. EDWARD
NEW YORK

Founded in 1976, Rio Maggio is located in the town of Montegranaro in the heart of the Ascoli Piceno area of the Marche. The winery has been in production for almost 30 years under the direction of, first Graziano, the father, and now Simone, the son.



Located only 15km from the sea, the vineyards that were planted with international varieties in 1990 face northwest, while the vineyards that are dedicated to Rosso Piceno and Falerio dei Colli Ascolani DOC wines face southeast. The soil here is rich in silicon and limestone, and the family's oldest vineyard, Contrada Vallone, was planted 35 years ago.

By hand-harvesting their grapes, using natural products in the vineyard and a limited use of sulphites in the cellar, Rio Maggio produces about 100,000 bottles a year. Working meticulously in the vineyard and the winery, Simone and his wife, Tiziana, have constantly improved the quality of their wines.

ROSSO PICENO



Varietal/Blend: Montepulciano 70% / Sangiovese 30%

Farming: sustainable

Exposure: S

Soil: sand and loam soil

Ave Year Vines Planted: 1995

Harvest Technique: hand harvested into lugs at a max. 20kg capacity

Fermentation: 12 to 15 days skin maceration with pumpovers and tank stirring / controlled temperatures below 26°C

Aging: 8-10 months in old French oak barrels / 4-6 months in bottle

Alcohol: 13.5%

Yeast: natural

Filtered: light

Production #s: N/A

Country: Italy

Region: Marche

Sub Region: Piceno

Vineyard: multiple vineyards

Vineyard Specs: 3m x 1.8m spacing / 2,800 vines per ha. / 6,000-8,000 kg per ha.