RIO MAGGIO

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.

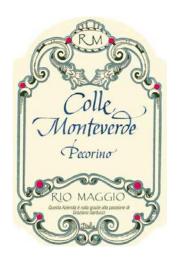


Located only 15km from the sea, the vineyards that were planted with international varieties in 1990 face northwest, while the vineyards that are dedicated to Rosso Piceno and Falerio dei Colli Ascolani DOC wines face southeast. The soil here is rich in silicon and limestone, and the family's oldest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



Colle Monteverde Pecorino



Varietal/Blend: Pecorino

Farming: sustainable

Exposure: E, SE

Soil: sand and loam soil

Year Vines Planted: 1970

Vine density: 5,600 vines per ha

Yield: 6,000kg per ha

Harvest Method: by hand into 20kg lugs or smaller Fermentation: in stainless steel between 18°-20°C

Aging: 5 months in tanks and 45-60 days in bottle

Alcohol: 13.5%
Country: Italy
Region: Marche

Sub Region: Monteverde (Montegiorgio / Localita Monteverde)

Vineyard: multiple vineyards