

Rosso Conero

firm, full-bodied, not frivolous, the “patriarch” of Marche wines, known and appreciated ever since antiquity

This is without doubt the "historic" wine of this district, we find mention of it as far back as Pliny, then it turns up in certain documents by Benedictine monks, where we read of cures based on this variety, until we come to Leopardi.

Structured and composed, Rosso Conero is a wine with an intense ruby colour, the jewel in the crown of local winegrowing. It is mainly suitable for going with meat-based dishes, which bring out the austere flavour and moderate tannins.

If aged for at least two years, it becomes Rosso Conero Superiore, becoming softer on the palate, with a strong fruity component.