



LACANOSA

SIGNATOR ROSSO PICENO DOC

The name Signator - from the Latin word "notary" - refers to the person who guaranteed the legality of papers, ensuring that things were "well done" during the handing down of the land from father to son.



GRAPE VARIETIES: 50% Montepulciano - 50% 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 8-10 days at a controlled temperature (max 28 °C).

MATURATION: the grape varieties are blended after aging, mostly in steel, otherwise in large (65 hl) barrels, for 8-12 months.

AGING: after bottling, 6-8 months in the cellar at a controlled temperature (15° C) to develop the bouquet.

TASTING NOTES

Color: bright ruby red. **Aroma:** fruity, with cherry highlights, pleasantly spicy. **Flavor:** mellow and balanced, rather persistent with a fruity finish.

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

SERVING SUGGESTIONS: suitable with soups and pasta dishes, white or red meats and medium aged cheeses.

IDEAL SERVING TEMPERATURE: 17-18 °C.

SHELF LIFE: four/five years when suitably stored.