

Zaccagnini Rosso Piceno

Azienda Agricola Zaccagnini

Italy - Marche - Rosso Piceno

fresh and approachable palate profile. It is medium-bodied, with lively acidity and soft, smooth tannins. Flavors are dominated by red fruits such as cherry and raspberry, often accompanied by subtle notes of plum and a hint of spice. The finish is clean and moderately persistent

Specifications

Appellation	Rosso Piceno
Wine Type	Red
Varietals	80% Montepulciano and 20% Sangiovese
Age of Vines	between 20 and 25 years old
Agricultural Practices	Sustainable
Soil type	Clay
Vinification	Harvested by hand, destemmed, steel tank ageing for 6 months. Slightly filtered before bottling.
Production	2,000 (9-liter cases)
Pairings	Pasta with fresh tomato sauce, Light lasagna, Meatballs in tomato sauce, Pizza , Classic burger or cheeseburger , Light BBQ (chicken or pork, not overly smoky), Fried chicken (nice contrast with acidity). Beef or pork tacos , Burritos (not too spicy), Chili con carne (moderate heat). Chinese Stir-fried beef with vegetables, roast duck. Japanese yakitori (grilled chicken skewers), tonkatsu. Avoid very spicy or intensely seasoned dishes . Semi-aged cheeses



Codes, Weights and Measures

UPC	7 84585 03579 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03479 3
Case Weight	32
Cases/Pallet	50
Layers/Pallet	10
SRP	\$ 23.50 USD 750mL Bottle