

	Retail	Savings
<b>\$13.99</b>	<b>\$25.00</b>	<b>44%</b>

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## 2015 Colli Ripani Rosso Picensi - Superiore DOC, Le Marche, Italy

### Why We're Drinking It

Cyclicality and Karma are the keywords that inspire the design of the new Organic line labels, designed and produced for Cantina Colli Ripani. The primary goal is to leverage the new identity of the bottles to convey the theme of organic production and environmental sensitivity by stressing the value of respect and an objectively good product quality.

To purchase an organic product is to choose from a biunivocal field: it's good for us and it's good for the planet. In fact, in reading the new labels the consumer should be able to grasp the importance of the value of the cycle. Give respect to get respect, offer kindness to receive kindness, choose quality to benefit from it, all the way.

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### Tasting Notes

This Rosso Piceno is a fruity, medium-bodied blend of 60% Montepulciano and 40% Sangiovese grapes, giving a lovely balance of ripe fruit and freshness. There's a deep ruby colour, rich notes of rose petals, cherry and plum fruits. Terrific with a hearty lasagne as there's plenty of flavour to match the dish, while the acidity cuts through the richness.

**VARIETAL**

60% Montepulciano, 40% Sangiovese

**APPELLATION**

Le Marche, Italy

**ALCOHOL**

13.50

**SIZE**

750ml

**BLEND**

60% Montepulciano, 40% Sangiovese

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