

## CANTINA NUMA

Fermo, AP (Ascoli Piceno)



<b>Wine:</b>	<b>TOLENUS</b>
<b>Grape varieties:</b>	70% Montepulciano; 30% Sangiovese
<b>Appellation:</b>	Rosso Piceno
<b>Zone of Production:</b>	Fermo AP
<b>Vineyard:</b>	8 hectares, facing S-SW, vertical shoot positioned trellis, 5000 plants per hectare averaging 8 years old
<b>Yield:</b>	8500 kg/ha
<b>Vinification:</b>	Fermented using select yeasts in stainless steel @ 25C with maceration for 10/12 days
<b>Production:</b>	less than 4,000 cases
<b>Tasting Note:</b>	Medium-ruby color, lively berry nose, medium-bodied with fresh red and black fruit and well-integrated tannins



<b>Wine:</b>	<b>FIRMOS</b>
<b>Grape varieties:</b>	70% Montepulciano; 30% Syrah
<b>Appellation:</b>	Marche Rosso
<b>Zone of Production:</b>	Fermo AP
<b>Vineyard:</b>	5 hectares, facing S-SW, vertical shoot positioned trellis, 5000 plants per hectare averaging 6 years old
<b>Yield:</b>	4500 kg/ha
<b>Vinification:</b>	Fermented using select yeasts in stainless steel @ 30-33C for first 3 days, then 25C with maceration for 15/18 days. Aged in French barriques for 15 months
<b>Production:</b>	less than 1,350 cases
<b>Tasting Note:</b>	Ruby color, dark stone fruit with vanilla accents, full-bodied with very polished tannins