

# Damiani

azienda agricola in san savino



## Rosso Piceno Superiore

**Grape Variety:** Montepulciano, Sangiovese.  
**Soil:** Clay exposed south-east.  
**Vinification:** Soft pressing.  
Maceration and fermentation in stainless steel tanks.  
Fermentation temperature < 22° C  
Fermentation 15 days.  
Rest on the lees, 6 months.  
**Ageing:** Aged in barrels for 4 months.  
**Tasting notes:** ruby red color, fragrance rich of aromas of red fruit. The taste shows a large temperament and body due to structure that reflects fully the nature of the Doc.  
**Food matching:** Cured and grilled meat.



## Offida Rosso

**Grape Variety:** Montepulciano, Cabernet Sauvignon.  
**Soil:** Clay exposed south-east.  
**Vinification:** Soft pressing.  
Maceration and fermentation in stainless steel tanks.  
Fermentation temperature < 22° C  
Fermentation days 15.  
Rest on the lees, 6 months.  
**Ageing:** 8 months aging in wood and 6 months in bottle.  
**Tasting notes:** dense ruby colour. Perfume, cherries with aromas of red fruits, with a hint of pepper.  
Taste warm, harmonious and velvety tannins.  
**Food matching:** Grilled meats, aged cheese.



## Rosso Ndi Ndi

**Grape Variety:** Montepulciano.  
**Soil:** Clay exposed south /south-east  
**Vinification:** Soft pressing.  
Maceration and fermentation in stainless steel tanks.  
Fermentation temperature < 25° C  
Fermentation 10 days.  
Rest on the lees, 3 months.  
**Ageing:** Aged in barrels for 2 months.  
**Tasting notes:** ruby red color, fragrance rich of aromas of red fruit.  
The taste shows a large temperament and body.  
**Food matching:** Game and grilled meat.



## Pecorino

**Grape Variety:** Pecorino.  
**Soil:** Clay exposed south-west.  
**Vinification:** Soft pressing, fermentation in stainless steel tanks.  
Fermentation temperature < 20° C  
Fermentation 12 days.  
Rest on the lees, 4 months.  
**Tasting notes:** Straw coloured with greenish reflections.  
Fresh scent, with hints of white and yellow flowers.  
Fruity, pleasant and persistent.  
**Food matching:** Seafood and shellfish, white meats and savory soups.



## Passerina

**Grape Variety:** Passerina.  
**Soil:** Clay exposed south-west.  
**Vinification:** Soft pressing, fermentation in stainless steel tanks.  
Fermentation temperature < 20° C  
Fermentation 12 days.  
Rest on the lees, 4 months.  
**Tasting Notes:** Pale yellow colour with golden reflections.  
Fresh scent, with hints of white and yellow flowers.  
Fruity, pleasant and persistent.  
**Food matching:** Seafood in general and light pasta dishes.



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