

# **Italian wines in the world: Carminucci's Naumakos Rosso Piceno Superiore**

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CARMINUCCI

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CASA VINICOLA DAL 1928



NAUMAKOS

Rosso Piceno doc  
Superiore

## **Naumakos Rosso Piceno Superiore doc**

**Color:** red

**Year of production:** 2016

**Annual production:** 150.000 bottles

**Denomination:** DOC

**Aging:** 12 months in barrique

**Grapes:** 70% Montepulciano, 30% Sangiovese

Carminucci winery, with its 90 years of history, is set in the wonderful Marche wine region, an area well-known for its landscape and territory conformation with peculiar differences of temperature during day and night. This wine region, rich in autochthonous vines, offers a full of charm wine obtained from a blend such as Rosso Piceno, which we tasted in its "superior" version. Montepulciano, combined with Sangiovese, ages in small and large barrels in order to create a wine with a strong minerality and softness, strength and structure, always softened by fresh notes that make it unique in its characteristics. The color is rich in anthocyanins, the light cannot penetrate the rich color of this red wine, but at a first impact on the nose it is less austere than you can imagine at a first sight. Wide in its aromas of red fruit and slightly spicy in the sweet notes, Rosso Piceno di Carminucci is a pleasant wine from the first sip for authenticity and balance. If you keep it in the mouth for a moment, warm Mediterranean flavors emerge combined with a pleasant note of licorice, a balanced alcoholic note that has a decisive but never invasive structure.

Its harmony is given by the combination of sensations and tastes: this is a frank and balanced wine, that combines the flavor of the area with an acidity which leads it to be a long-lasting wine with excellent durability. Excellent with red meat or wild game meat, we "risked" it also in combination with a fish broth typical of the Marche coast where it expressed all its complicity and harmony.

## **Company Profile**

The company, founded by Giovanni Carminucci in 1928 and active continuously throughout the last century, is now headed by the founder's son, Piero, who has directed the production of high quality choices.

The company marketing the product in bulk, from 1999 began to bottle the wines produced from grapes from their own vineyards specialized, achieving many awards and reviews.

The accolades we are receiving from many leading guidebooks and local and international competitions comfort us in our choices and send us new ideas for the future.

The vineyards have an extension of 45 hectares, between the municipalities of Offida and Grottammare (where is located the cellar), ie in the most famous area for the Designations of Origin for the historical territory: Rosso Piceno, Rosso Piceno Superior Falerio, Pecorino, Passerina.

The high density of plants per hectare and the thinning of the grapes in the vineyards reveal a desire to make quality productions accompanied by the choice of getting low yields and selective.