H. MERCER

WINE & SPIRIT IMPORTS



Il Conte Villa Prandone

CONTE ROSSO

Rosso Piceno DOP

The Il Conte Villa Prandone winery was born in the heart of the Piceno region, on the hills of the charming medieval village of Monteprandone. Here, the slopes are caressed by the fragrant breezes of the Adriatic Sea, which meet and merge with the mild currents from the Sibilline Mountains.

This union, combined with clay soil, gives each vine unique flavors and aromas, in addition to an ideal microclimate for their growth. They passionately cultivate indigenous Marche grapes such as Pecorino, Passerina, Montepulciano, and Sangiovese, transforming them into wines that tell the story of our territory. Every label from Il Conte is a pure expression of the viticultural traditions of the Piceno, from the Rosso Piceno and Offida Pecorino DOC to Passerina.

COUNTRY
Italy

VARIETAL
50% Montepulciano, 50% Sangiovese

SOIL TYPE
Clay texture soil

VINEYARD
6,5 hectares
Average age of the vineyard: 15/20 years
Yield per hectare: 120 q.li

HARVEST
Harvested and selected by hand from the 1st to the 30th of September selecting the best grapes.

VINIFICATION
Alcoholic fermentation and maceration with the skins lasts about 12 days in steel tanks, followed by malolactic fermentation.
Aging takes place in steel for six months and continues two months in the bottle.

TASTING NOTES
Elegant and enveloping, with hints of ripe red fruit and delicate spicy notes.Savory, with velvety tannins, a balanced softness and a harmonious alcoholic structure.