



SIMONE CAPECCI

R.S. LIPMAN COMPANY
RSL
Eros Spinozzi Selections



A perfect combination of the extraordinary fertility of the soil and ideal weather conditions characterized by a Mediterranean climate, originate important wines which recall a territory rich of traditions and history. The continuing Simone Capecci's commitment aims to preserve the peculiarities, the scents, colors and flavors inherited from his land, in which Simone continues today a continuous enhancement of the wines from the Piceno tradition, with a constant attention to organic farming, research and innovation, in order to improve and enhance traditional and indigenous varieties such as Pecorino, Passerina, Sangiovese and Montepulciano.

Specially for the Pecorino grape, which was close to extinction, in 1990, the Capecci family, in collaboration with the ASSAM, Agricultural Agency of the Marche Region, gave birth to the first trial of the Pecorino variety in Italy on their land, in the municipality of Ripatransone, replanting scions of historical vines.

The trial lasted 4 years, during which we have seen very positive results both from an agronomic point of view and in relation to the vinification managed at the Experimental Winery of Camerano. It ended with great success, so much to convince both ASSAM and the Capecci family of the real potential of this variety, opening the way for concrete investment possibilities. The company has thus started to use that variety to make wine on its own: the current wine heritage derives entirely from the original experimental vines.



“CIPREA” Pecorino Offida D.O.C.G. ORGANIC

Grapes: 100% Pecorino

Area: Southeast of Marche region - **Vineyard altitude:** 800 feet - **Vineyard exposure:** East - **Vines average age:** 25 years old

Harvest: by hand during the first days of September

Vinification: Short term skin contact maceration is followed by fermentation in stainless steel vats. The wine is then allowed a long refining process on fine lees until the following spring

Bottle aging: 2 months. - **Nose:** A complex bouquet where the perfumes of yellow fruits and sage predominate. Evolution in the glass is slow and progressive, while aerating has mineral nuances coming to the surface.

Taste: With a full palate persisting to an elegant finish, this wine is characterized by well-balanced, fresh acidity. Good aging capability - **Food pairing:** Excellent as aperitif, perfect for appetizers of fish, crustaceans and molluscs, risotto, fish dishes, pizza



“Picus” Rosso Piceno Superiore D.O.C. ORGANIC

Grapes: 70% Montepulciano, 30% Sangiovese

Area: Southeast of Marche Region - **Vineyard altitude:** 900 feet

Vineyard exposure: South/East - **Vines average age:** 25 years old

Vinification: Traditional red fermentation in stainless steel tanks for two weeks.

Aging: 12 to 15 months in French oak barrels - **Bottle aging:** 3 months. - **Nose:** In it's full flavoured bouquet, notes of cherry and plum blend with nuances of sweet spices (cinnamon and liquorice) - **Taste:** A full-bodied palate, that is tannic to the right extend and altogether harmonic



“Quinta Regio” Offida Rosso D.O.C.G.

Grapes: 100% Montepulciano

Vineyard altitude: 900 feet - **Vineyard exposure:** South South/East - **Vines average age:** 30 years old - **Vinification:** fermentation and maceration in concrete vats for 2 weeks

Aging: 24 months in french oak barrels - **Bottle aging:** 24 months

Nose: Rich scent of over riped grapes. **Taste:** Intense yet soft. A warm, hearty, cheerful red, with velvety finish. **Food Pairing:** Good with roasts, grilled meats, game and cheese. To be drunk alone, in order to appreciate the pleasant complexity.