

OVERVIEW

Marche's largest denomination in physical size is Rosso Piceno DOC, named after the Piceni who lived in the area millennia ago. The denomination takes in the land from the Adriatic shoreline to the first ridge of the Apennines, and from the Abruzzo border in the south about two thirds of the way to the northern border with Emilia Romagna. As the name indicates, Rosso Piceno is a red (rosso) wine, and it comes in two flavors: Montepulciano and Sangiovese. If it says Sangiovese on the label, then it is at least 85% Sangiovese. If it doesn't, then it is primarily Montepulciano, but with a minimum of 15% Sangiovese blended in. No specific length of aging is required unless the wine is a Superiore, which mandates a year of aging before release.

