



P5S
ROSSO
2024

BOTTLES PRODUCED: 504

My journey into the world of wine began among the hills of Umbria, where from an early age I learned to love the great red wines of this land. Their **character**, depth, and remarkable ability to evolve over time have shaped both my personal and professional journey.

To interpret the 2024 vintage of P5S ROSSO, I chose to combine the **international elegance** of Merlot, Cabernet Franc, and Cabernet Sauvignon **with the Italian soul** of Sangiovese, the most widely planted red grape variety in my region. A blend capable of uniting structure with elegance, **power with drinkability**, while allowing each variety to express its own personality.

The freedom of this project allowed me to vinify every variety separately. **Four grapes, four personalities, one shared identity**. The pursuit of balance between fruit ripeness, freshness, and restrained alcohol has given life to a wine capable of captivating in its youth while promising remarkable evolution over time.

The 2024 vintage is my way of telling, once again, the story of Umbria's extraordinary potential as one of Italy's most exciting wine regions.

Alessandro Meniconi



ORIGIN

P5S ROSSO 2024 is a blend of **30% Sangiovese, 30% Merlot, 20% Cabernet Franc, and 20% Cabernet Sauvignon**. Four varieties that find an exceptional balance in Umbria, where stony soils, marked day-to-night temperature variation, and a climate that allows slow, even ripening create wines of maturity, elegance, and freshness.

The grapes come from low-yielding vineyards and were harvested only upon reaching full phenolic ripeness, prioritising concentration, balance, and aromatic purity as the essential foundations of this project.



HARVEST & VINIFICATION

The **four varieties** were harvested by hand into shallow crates at different times, from early September until the final days of October, following the natural ripening cycle of each individual grape.

Each variety was vinified separately in **open French oak barriques**, using extraction techniques tailored to reveal its unique character. **Four grapes, four personalities, one shared identity.**

Maceration lasted approximately eighty days after harvest—an extended yet carefully controlled period designed to achieve depth, elegance, and **refined tannins** while preserving freshness and vitality.



AGEING

Following maceration, the Sangiovese matured in concrete to preserve its freshness, tension, and vibrant fruit expression. The remaining varieties were blended and continued ageing for approximately nine months in first- and second-fill French oak barriques, carefully chosen to support the wine's evolution without ever overshadowing its identity.

No fining was carried out.

The wine was bottled on 6 November 2025, during the waning moon, followed by further bottle ageing before release.

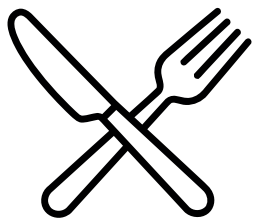


IN THE GLASS

The wine displays a **deep, brilliant ruby-red colour**, vibrant and luminous, with a clarity that reflects both elegance and vitality.

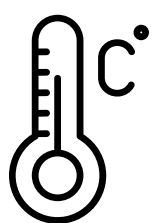
The bouquet is deep and complex, revealing notes of black cherry, blackberry, cassis, and black plum, enriched by refined hints of graphite, sweet tobacco, Mediterranean herbs, and delicate spices. The French oak is seamlessly integrated, enhancing the wine without ever dominating its identity. On the palate, it is broad, harmonious, and vibrant. Silky, enveloping tannins are supported by refreshing acidity and remarkable savouriness. A wine that beautifully combines **structure and elegance**, leading to a **long finish** and continuous evolution in the glass.





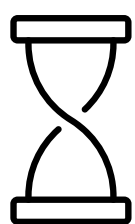
FOOD PAIRING

An ideal companion to the cuisine of Umbria, it pairs naturally with red meats, game, roasted and braised dishes, mushrooms, black truffle, and mature cheeses. Thanks to its freshness and refined tannic structure, it also performs beautifully across a wider gastronomic experience, accompanying an entire meal with remarkable versatility.



SERVING

Serve at 16–18°C. Brief aeration before serving will further enhance the wine's complexity, elegance, and depth.



AGEING POTENTIAL

This is a wine designed to evolve gracefully over time. Its structure, freshness, and refined tannins will allow it to gain increasing complexity and harmony with age. The 2024 vintage has been sealed with a technical cork guaranteed for at least thirty years and certified TCA-free, ensuring the ideal conditions for its long evolutionary journey.

It all began with
the **Spark** of a dream...
and I realized that only true **Sense** could
turn it into reality.

I searched for the land that could tell its
story, until I found the **Soil** that felt like
home, the **Sun** that preserved its soul, and
with my **Skills** I gave shape to a new story.

Today, that story is called P5S