

# Esino Rosso DOC



**Region:** Marche

**Varietal:** 80% Montepulciano 20% Merlot

**Vineyard:** Family-owned hillside vineyards in which the “Esino” river flows nearby. One of only 10 producers of this DOC wine.

**Soil:** Mostly limestone and chalk with many sea fossils in the vineyards.

**Vines per Hectare:** 50

**Vine Training:** Guyot

**Altitude:** 600-1200 feet above sea level

**Total Production:** 415 cases

**Vinification Process:** Grapes are hand harvested at night to protect against heat and premature fermentation. A soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

**Alcohol Content:** 13.5%.

**Residual Sugar:** 3g/liter

**Color:** Dark purple color.

**Bouquet:** Black cherry with hint of spice.

**Tasting Notes:** Layer of fresh strawberry, plum and wild cherry finishing with balanced acidity.

**Food Pairing:** Perfect on it's own or with a variety of appetizers, grilled vegetables, meats, pastas, and cheeses.

**Ageing:** 3-7 years

**Serving Temp:** 68°F (20°C)

**UPC:** 783655007289