

Marche Rosato IGT



Region: Marche

Varietal: 60% Montepulciano 40% Sangiovese

Vineyard: Family-owned hillside vineyards.

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: 1000 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: 12.5%.

Residual Sugar: 3g/liter

Color: Light strawberry-blush color.

Bouquet: Notes of floral fruit and cherry.

Tasting Notes: Layers of fresh cut strawberry, with a slight hint of salt finishing with balanced acidity.

Food Pairing: Perfect on it's own or with a variety of appetizers, all types of seafood, lighter pastas, and poultry dishes.

Ageing: 1-3 years

Serving Temp: 55°F (13°C)

UPC: 0652217821734