

# Marche Rosato IGT



VIGNEDILEO

**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

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