

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