



Vineyards

Growing area: Marche.

Location: on hills of the Marche region.

Age: 10-30 years.

Soils: marine alluvial sedimentary origin with prevalence of clay in the inland areas and sand and rock by degrading towards the coast.

Aspect and elevation: 150-400 m.

Varieties and growing practices

Grapes: red grapes

Training system: guyot and double guyot.

Vineyard density: 2.000-3.500 vines per hectare.

Yield: 11-12 t. of grapes/ha.

Vinification

Harvest: by hand and by machine.

Vinification: brief skin contact, then fermentation at controlled temperature.

Maturation: "sur lie" for 3 months in steel tanks, then in the bottle in temperature- controlled storage.

Cellaring

Enjoy it while it is still youthful, as with all rosés, within 2 years of harvest

Alcohol 12,50% vol.



luminous pink colour with salmon highlights.



fruity aromas of wild cherry and small red fruits.



crisp, appreciable dry and with the right level of alcohol, with a good balance of all its components.



Truly eclectic in gastronomy, particularly with fish and white meats. Excellent with cold cuts and summer dishes with tomato and basil. Very good with cuttlefish and peas and delicate fish soups. Very welcome as aperitif.

Serving temperature
12/14° C.