



Vineyards

Growing area: the Marche region.

Location: on hills of Marche region.

Age: 8-30 years

Soils: derived from alluvially-deposited seabed sediment, predominantly Plio-Pleistocene and Miocene, with predominance of clay in the inland areas, with sand and rock sloping down to the coast.

Aspect and elevation: south-east, south-west at 150/250 m.

Varieties and growing practices

Grapes: red grapes

Training system: arched cane and double guyot.

Vineyard density: 2000-3500 vines per hectare.

Yield: 13/14 t. per hectare.

Vinification

Harvest: by hand and by machine.

Vinification: fermentation, maceration on the skins at controlled temperature.

Maturation: in oak barrels for 4 months. The wine matures in bottle in air-conditioned warehouse.

Cellaring

An easy to drink wine, to drink when young, to appreciate its freshness, within 2 years from harvesting.

Alcohol **13,00 % vol.**



: ruby red colour.



berry fruity, cherry and flowered scent.



smooth, well-balanced, easy to drink with a good length.



Italian-style appetizers, pasta "in bianco" and with tomato sauce. Very good with white meat, boiled red meat and veal stew.

Serving temperature
16° C.