



Marche IGT Rosso

Grape variety: 100% Grenache

Production Area: Carassai, Val Menocchia, halfway up the hillside; south exposure (altitude: 150 m a.s.l.).

Soil: alluvial soil characterized by clay, sand and a high content of silt, with alkaline reactions due to the presence of limestone.

Vine training system: trellis system with cordon spur pruning.

Density: 3,000 vines per hectare

Yield per hectare: 4 tons

Grape yield in wine: 60%

Harvesting season: mid-late September.

Harvest: by hand in small crates.

Alcoholic fermentation: in stainless steel vats at a temperature between 25°C and 27°C for 15 days.

Aging: in French Oak small barrels (110 l), 100% new, for 26 months.

ABV: 13.5%

PH: 3.40

Total acidity: 6 g/l (tartaric acid)

Dry extract: 31 g/l

TASTING NOTES:

The bouquet shows a perfect mix of fruit, spices and flowers enhanced by its balanced mouth-feel, with long and strongly aromatic finish.