

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 sand and a high content of silt, with alkaline reactions due to the presence of limestone, with clay at depth.

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: second decade of 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) and barriques (220 l), 100% new, for 24 months.

ABV: 13.5%

PH: 3.3

Total acidity: 6,5 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.



Michelangelo Marche Rosso IGT: Born from the revival of an ancient local Grenache biotype, Michelangelo represents the most challenging yet rewarding endeavor for Emanuele. He vinifies these grapes first in steel (for fermentation) and then ages them for 24 months in small 110-liter barrels of 100% new French oak (approximately the size of a feuillette).

The unique microclimate of this corner of Val Menocchia makes its mark, ensuring an unexpected crispness of fruit and a vibrant underlying freshness, while the oak refines the aromatic profile in an elegant and harmonious way, without excessive boisé notes. The palate is bold, full-bodied yet sleek, dynamic, and flavorful, closing with a decisive depth marked by iron and salt.



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Michelangelo

