

## VIGNAGIULIA

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### Marche IGT Rosso



**Grape varieties:** Montepulciano (90%) - Grenache (10%)

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

**Soil:** good drainage because of gravel; alluvial soil with a balanced mix of clay, sand, silt and limestone.

**Vine training system:** trellis system with cordon spur pruning.

**Density:** 3,000 vines per hectare

**Yield per hectare:** 6 tons

**Grape yield in wine:** 60%

**Harvesting season:** first decade of October.

**Harvest:** by hand in small crates.

**Alcoholic fermentation:** in stainless steel vats at a temperature between 25°C and 27°C for 10 days.

**Aging:** French oak tonneaux and barriques (50% new, 25% second passage, 25% third passage) for at least 24 months.

**Refinement:** 3 years in the bottle.

**ABV:** 14%

**PH:** 3.3

**Total acidity:** 5-6 g/l (tartaric acid)

**Dry extract:** 31 g/l

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#### TASTING NOTES:

A Montepulciano that is free from the characteristic traits of invasive winemaking process and the harshness of naïve production. Cherry, fleshy fruits, wondrous. The touch of Grenache embellishes the sip by brushing the tannin over velvety perceptions.

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A Montepulciano full of fruit, crafted with a simple, non-invasive vinification aimed at revealing the grape variety's most elegant characteristics.

It impresses with its rhythmic and expansive sip, structured yet without signs of excessive concentration, and with a finish featuring exemplary, ultra-fine tannins. A masterpiece.

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