



Italy

Marche

MARCHE SANGIOVESE



Denomination:	Marche Sangiovese IGT
Grapes:	100% Sangiovese
First year of production:	1999
Area:	Marche

the vineyard

Soil type:	clayey
Altimetry and exposure:	170 mt a.s.l. - south exposure
Vineyards age:	17 years
Yield:	150 q/ha
Breeding system:	cordon spur
Harvest:	hand picking

the cellar

Vinification:	red wine making
Volume:	12% vol.
Sugar:	6 g/l

the tasting

Colour:	ruby red
Flavour:	marasca cherry-blackberry
Taste:	medium body and lightly tannic

the service

Food pairing:	it goes perfectly with starters with meat sauce base, mushrooms, chilly fish soups and matured cheese
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