



MARCHE SANGIOVESE

Organic and vegan
Marche Sangiovese IGT

The Marche Sangiovese comes from a selection of 100% Sangiovese grapes grown according to organic farming principles. Ruby red with slight violet reflections, it offers an intense, vinous aroma with hints of violet and ripe strawberry. On the palate, it is slightly off-dry, harmonious, pleasantly tannic, with a delicately elegant and enveloping finish.



Denomination: Marche Sangiovese IGT
Type: Red wine
Grapes: Sangiovese
Area: Marche



VINEYARD

Soil type: Clay - deep
Vineyards age: 15 - 25 years
Training system: Guyot, sylvoz
Harvest: Hand-picked and mechanical



SERVICE

Serving temperature: 16 - 18 °C
Food Pairings: Pairs excellently with pasta dishes with meat ragù, mushrooms, spicy fish soups, and aged cheeses.



CELLAR

Vinification: In red
Alcohol content: 13,5 % Alc./Vol.
Residual Sugars: 8 g/l



TASTING

Colour: Deep ruby red.
Olfaction: Morello cherry and blackberry.
Taste: Full-bodied, slightly tannic.

CERTIFICATIONS

