

Sangiovese delle Marche IGT - Castelsole



Region. Marche.



Grapes. Sangiovese, selected from hillside vineyards in Marche region, facing Adriatic sea.



Vinification. Soft pressing and fermentation at controlled temperature. Maceration for 15 days and maturation in steel tanks, keeping the focus on the pure expression of grape character.



Tasting Notes. Bright ruby red color with light garnet reflections. Rich, fine, floral bouquet with hints of cherry, red fruits and spices. Full, harmonious, enveloping taste which expresses itself with good tannins and fruitiness.



Analysis. Alcohol 12,5% Vol; Total acidity 5,7 g/l; Residual sugar 6 g/l.



Food suggestions. Ideal with pasta dishes, red and grilled meats and cheeses. Serve at 16-17 °C.



Bottle. "Bordolese" 750 ml (in box of 6 bt).

