



CLASSIC ROSÉ MARCHE ROSATO

AREA OF PRODUCTION

Recanati

DESIGNATION

I.G.T. Marche

GRAPE VARIETY

50% Montepulciano, 50% Sangiovese

TYPE OF SOIL

Medium, tending towards clay

VINIFICATION

Soft pressing

MATURATION

In steel for 3 months

AGEING

2 months in the bottle

COLOUR

Pink with violet hues

AROMA

Complex perfume of forest fruits

TASTE

Soft and full bodied

FOOD PAIRING

Delicate starters, white meat and fish soup

BOTTLE SIZE

1 Litre