



CLASSIC RED TURRITO

AREA OF PRODUCTION
Morro d'Alba, Contrada S. Amico

DESIGNATION
IGT Marche

GRAPE VARIETY
80% Lacrima, 20% Montepulciano

TYPE OF SOIL
Medium, tending towards clay

VINIFICATION
Traditional. Fermentation on the skins for 7 days

MATURATION
In steel for 3 months

AGEING
2 months in the bottle

COLOUR
Purple red

AROMA
Rose and flowers

TASTE
Soft and aromatic

FOOD PAIRING
Pasta dishes and roasts.
Excellent with very spicy meat.

BOTTLE SIZE
1 Litre