ACCATTOLI
CASA VINICOLA FONDATA NEL 1958

CLASSIC RED
VINO ROSSO

AREA OF PRODUCTION
Recanati

DESIGNATION
Table Wine

GRAPE VARIETY
80% Montepulciano, 20% Sangiovese

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
Ruby red with violet hues

AROMA
Complex perfume of forest fruits

TASTE
Soft and full bodied

FOOD PAIRING
Red meat and mature cheese

BOTTLE SIZE
1 Litre

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