



ITALY

MARCHE

MARCHE SANGIOVESE

Denomination:	Marche Sangiovese IGT
Type:	Still wine
Grapes:	Sangiovese
First year of production:	1999
Area:	Marche

THE VINEYARD

Soil type:	Clay and deep
Altmetry and exposure:	170 m a.s.l.
Vineyards age:	15 - 25 years
Plantation system:	Cordon spur
Harvest:	Machine picking

THE CELLAR

Vinification:	In red
Alcohol by Vol:	13,5 %
Sugar:	6 g/l

THE TASTING

Colour:	Deep ruby red
Olfaction:	Marasca cherry - blackberry
Texture:	Medium body and light tannic

THE SERVICE

Service temperature:	16 - 18 °C / 60,8 - 64,4 °F
Food pairing:	Perfect paired to main courses with meat sauces, mushrooms, chilly fish soup and matured cheese
Best consumed within:	24 months

