



IL CONTE VILLA PRANDONE



CONTEROSSO

Alcohol content: 13,0%

Area of production: Vineyards of Montepandone hills – Ascoli Piceno – Marche

Grapes: Selection of Sangiovese and Montepulciano red grapes

Yield (grapes per hectare): 110 quintals

Plant breeding system: Espalier - Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: Soft pressing, fermentation for 8-10 days at controlled temperature (18-25 °C.), preservation in thermo-conditioned stainless steel tanks, cold bottling in sterile bottling line

Organoleptic description: Intense ruby red color and vinous, delicate and fragrant bouquet. A dry red wine suitable for every occasion given its pleasant, aromatic mellow, fresh and light taste

Preservation: Store in a fresh, dry and dark place. A wine intended to be drunk young, within 3-5 years of the vintage

Serving temperature: To be served fresh at 15-16 ° C

Gastronomic suggestions: Wine for the whole meal, it goes perfectly with first courses, white meats and cheeses