



IL CONTE VILLA PRANDONE



DONELLO

Alcohol content: 13,5%

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

Grapes: Selection of Sangiovese red grapes

Yield (grapes per hectare): 90 quintals

Plant breeding system: Espalier - Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: Soft pressing, fermentation for 12-15 days at controlled temperature (20-25 ° C.), preservation in Cement Tanks, cold bottling in sterile bottling line

Organoleptic description: Pleasant to drink, ruby red colour, elegant bouquet. Evident scents of violet and wild berries. Intense dry taste, pleasantly tannic

Preservation: Store in a fresh, dry and dark place. A wine intended to be drunk within 8-10 years of the vintage

Serving temperature: To be served at room temperature (18-19 ° C.)

Gastronomic suggestions: Wine for roasts, grilled meat, game and mature cheeses