

IL CONTE
VILLA PRANDONE

MONTEPRANDONE - MARCHE - ITALIA

"VITICULTORI DI FAMIGLIA"

MARINUS
ROSSO PICENO SUPERIORE D.O.P.

Alcohol Content Content: 14,0%

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

Grapes: Selection of red grapes - **Montepulciano,**
Sangiovese

Soil Composition: Medium consistency with streaks of clay

Vinification and Production: Soft pressing of the selected grapes, fermentation for 12-18 days at controlled temperature (24-28°C.), and preservation in thermo-conditioned stainless steel tanks for 3 months. Ageing in oak wood butts for one year, cold bottling in sterile bottling line.

Organoleptic Description: Attractive, characteristic, intense ruby colour. Clean and distinct power of olfactory, with intense aromatic scent of red-peel fruit, black-currant and raspberry. Slightly tannic, of good tasty long and velvety body.

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

Gastronomic Suggestions: Wine for roasts, grilled meats, game and mature cheeses.

IL CONTE VILLAPRANDONE S.R.L.

C.da Colle Navicchio 28- 63074 Monteprandone (AP)

Codice fiscale e partita I.V.A.IT 02030230441

info@ilcontevini.it

tel 0735 62593 – fax 0735 362119