



IL CONTE VILLA PRANDONE



MARINUS

Alcohol content: 14,0%

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

Uve: Selection of Montepulciano and Sangiovese red grapes

Yield (grapes per hectare): 70 quintals

Plant breeding system: Espalier - Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: 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 barrels for one year, cold bottling in sterile bottling line

Organoleptic description: Attractive, characteristic, intense ruby color. Clear scents, with intense aromatic hints of red fruit, blackcurrant and raspberry. Light, full-bodied long and velvety tannins

Preservation: Store in a fresh, dry and dark place. A wine intended to be drunk young, within 15-20 years of the vintage

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

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