

# ZIPOLO

## MARCHE ROSSO I.G.P.

**Alcohol content:** 14,5 %

**Area of production:** Vineyards of Montepulciano hills – Ascoli Piceno – Marche

**Grapes:** Selection of - Montepulciano, Sangiovese and Merlot red grapes (produced in extremely limited quantities only)

**Yield (grapes per hectare):** 60 quintals

**Plant breeding system:** Espalier - Guyot

**Soil composition:** Medium consistency with streaks of clay

**Vinification and production system:** Soft pressing of the selected grapes, slow fermentation for 15-25 days at controlled temperature (22-28°C.), Ageing in oak barrels for 16-24 months, refining 12 months in bottle.

**Organoleptic description:** Deep ruby color with violet shades, intense hints of blackcurrant, plum and fruit in syrup, harmoniously combined with vanilla and liquorice. Strong and aromatic taste, good structure, soft and velvety. A complex wine that improves during maturation in the bottle, which can last up to 30 years.

**Preservation:** Store in a fresh, dry and dark place. A wine intended to be drunk within 20-30 years of the vintage

**Serving temperature:** To be served at room temperature (18-19° C.), after having uncorked the bottle one hour before

**Gastronomic suggestions:** Wine for roasts and game. This exceptional wine needs to be savored slowly to be appreciated in full

