

# MAROTTI CAMPI



## DONDERÉ MARCHE IGT ROSSO



### TECHNICAL SPECIFICATIONS

**Appellation:** Marche I.G.T. Rosso

**Production area:** Morro d'Alba (AN) - ITALY

**Grapes:** Petit Verdot 50% - Montepulciano 25% - Cab.S.25%

**Soil:** Mixed mostly clay

**Exposition:** South / South-West;

**Altitude:** 180 mt. a.s.l.

**Training system:** Cordon Spur

**Vine density:** 4.100 vines/hectare

**Harvest:** Late September hand harvested in small crates

**Vinification:** in horizontal rotor-vinificator for 6 days in contact with the skins at 20°C. The fermentation ends in stainless steel.

**Ageing:** 12 months in stainless steel vessels, and at least 12 months in bottle.

### WINE ANALYSIS

**Alcohol:** 14% vol.; **Total acid:** 5,00; **Ph:** 3,30; **Sugars:** 2 g/l

### TASTING NOTES

Intense ruby red. Aromas of blackberry and undergrowth, black pepper, liquorice, cloves scents and balsamic notes.

Full bodied, dark fruits and spicy, dry with soft tannins, elegant with persistent and clean finish.

Serving temperature 18°C approx. roasted or grilled meat, game, seasoned cheese.