

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.