

MAROTTI CAMPI



REGINA D'INVERNO MARCHE IGT ROSATO



TECHNICAL SPECIFICATIONS

Appellation: Marche IGT Rosato

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

Grapes: Montepulciano 50%, Petit Verdot 50%

Soil: Mixed mostly clay

Exposition: South / South-East;

Altitude: 180 mt. a.s.l.

Training system: Guyot;

Vine density: 3.450 vines/hectare

Harvest: late september hand harvested in small crates

Vinification: Short maceration and fermentation
in stainless steel at 18°C

Ageing: 4 months in stainless steel vessels, 6 months in bottle.

WINE ANALYSIS

Alcohol: 13% vol.; **Total acid:** 6,5; **Ph:** 3,30; **Sugars:** 0 g/l

TASTING NOTES

Old rose petal color. Characteristic aromas of rose and small red berries.

Fresh and sapid, dry with a long finish.

Serving temperature 16°approx, with seafood first courses, fried fish,
fish soups or as aperitif.