

VOCABOLO ROSSO – Marche IGT Rosso

It's a red wine made by the vinification of selected Sangiovese grapes with a blend of autochthonous Merlot and Petit Verdot coming from our vineyards of Matelica. Low yield production per hectare allows us to obtain a very complex and full bodied wine. Aged for one year in wooden barrels and almost 6 months in the bottle.



Type of wine	dry red.
Production area	Matelica (MC) – 350 m a.s.l.
Soil type	loose and medium consistency.
Grape variety	Sangiovese 20%, Merlot 40%, Petit Verdot 40%.
Average yield production	9-10 tons per ha.
Processing	Hand-picked grapes when phenolic and aromatic ripenesses are reached, destemming and soft pressing of grapes, fermentation with maceration for about 10-15 days, racking, malolactic fermentation is carried out by using selected lactic bacteria.
Maturation	Merlot and Petit Verdot are aged, for 12 months, in wooden barrels. Sangiovese is aged in stainless steel tanks. Bottle ageing: almost 6 months.
Color	Deep ruby red with garnet tints. Intense and complex, with fruity scents of red fruit (raspberry, blackberry and wild cherry) fused with spicy notes of coffee, tobacco and black pepper due to the ageing in the wooden barrels.
Bouquet	Persistent and harmonic, with a balance of softness and tannins that give a pleasant full bodied character.
Flavor	3-6 years.
Consumption	First courses with strong flavors, grilled white and red meats, game, aged cheese.
Food matches	15-16°C
Serving temperature	0.75 l
Bottle size	