



Provima

Marche IGT Rosso

Produced mainly from Sangiovese grapes and vinified to enhance the red fruity aromas, typical of this grape variety. Aged in stain steel tank without any influence from the wooden barrel, shows soft and smooth taste with a gentle tannin, it has a good flavor and a very pleasant fruity aftertaste.

Type of wine	Dry red.
Production area	Matelica (MC) – 350 m a.s.l.
Soil type	Loose and medium consistency.
Grape variety	Sangiovese 70%, Merlot 30%.
Average yield production	11 - 12 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 7-10 days, racking, malolactic fermentation is carried out by using selected lactic bacteria.
Maturation	100% in stainless steel tanks and approximately 6 months in bottle.
Color	Intense ruby red with purplish reflections.
Bouquet	Wide and persistent with hints of violet and ripe red fruit.
Flavor	soft, with light structure with an elegant aftertaste that enhances its pleasantness.
Consumption	Within 2 - 3 years.
Food matches	Red and white meats, grilled fish and meats, cold cuts, medium aged cheese.
Serving temperature	12 - 13°C

