

## Babylon Marche Rosso Igt

**Babylon, Marche Rosso Igt, is a blend of three varietals: Montepulciano from the Conero Area, Lacrima and Merlot from the hills of Ancona province.**

In year 2010, with the birth of the Babylon Marche Bianco Igt, we started a project that is now evolving with the creation of a product with the same name but made from red grape varieties. Both products are young wines characterized by a very high drinkability and versatility that makes them suitable for many situations and food-pairings.

**Variety** Montepulciano 55% – Lacrima 25% – Merlot 20%

**First year of production** 2011

**Municipality/area of production** Marche Region

### Vineyard

The vineyards where the grapes come from are located on the hills of the province of Ancona, at an average altitude of 200 mt above sea level and with a south-east/south-west exposure. Trained with the spurred cordon, this vineyards have a density that varies from 3.500 to 5.000 vines per hectare. The average yield is about 9 tons per hectare for the Montepulciano and the Merlot, whereas for the Lacrima is about 7-8 tons per hectare.

### Harvest

The harvest is carried out by hand and normally takes place in a period that goes from the first ten days of September to the first ten days of October. Being a wine created from the vinification of three grape varieties with three different time of ripening, in order to determine the exact harvest time, we conduct a constant monitoring with the main aim to preserve the varietal typical aromas.

### Vinification

After destemming and soft pressing, the wine undergoes the alcoholic fermentation with the method of the cold soak, a technique that has the main aim to increase the extraction of the primary aromas of the grape. As soon as the wine finishes the alcoholic and malolactic fermentation, it is then refined in steel tanks for about 4-5 months.

**Winemaker's notes** Intense ruby red colour with clear purple reflections, it has an intense vinous bouquet characterized by a deep elegance. On the palate it can be clearly perceived the sour cherry, the most distinctive note of the Montepulciano. All the different tasting components of the wine get a perfect balance in the mouth, leading to a great drinkability. The final is intensely fruity.

**Pairings** Ideal for pasta with meat sauces, cheese and charcuterie, spit-roasted pork, grilled white meats.

**Ideal serving temperature** 14°C

**Glasses for serving** Goblet of medium size and roughly spherical shape to allow a better appreciation of the complex aromas

**Available formats** 75 cl bottle

