

## Medoro Marche Sangiovese Igt



**Sangiovese is a varietal historically cultivated in the Marche Region, where it expresses an extremely pleasant and drinkable character.**

Long experience with this variety in the vineyard and the winery, where we have always used it for our vintage Rosso Conero, has persuaded us to exploit its potential to the full in creating Medoro, a pure-bred Sangiovese.

**Variety** 100% Sangiovese

**First year of production** 1996

**Municipality/area of production** Osimo - Ancona

### **Vineyard**

The vineyards from which Medoro is produced are located on our two estates in Osimo and Ancona on soils of a predominantly clayey and calcareous character. The yields are between nine and ten tons per hectare.

### **Harvest**

The harvest is carried out both by hand and mechanically, and normally takes place in the period from the middle to the end of September.

### **Vinification**

The grapes are destalked and softly crashed, then undergo maceration for a maximum of eight days in steel fermentation vats. The temperature in the initial stage is kept at around 24°C, with the aim of preserving as far as possible the fruity notes in the must. As soon as the alcoholic fermentation is finished, the wine starts the malolactic fermentation. The wine next moves on to the ageing process. About 25-30% is aged in 5000/8000 litre oak barrels, and the rest in steel tanks, for a period of about 4-6 months. After assemblage, the wine rests in bottle for few months.

**Winemaker's notes** The colour is ruby red with violet tints, and the bouquet is clean and intense with predominant notes of blackberry, plum and red fruits, not forgetting its natural inclination to floral overtones. Full in the mouth, with balanced structural components, dry, soft and full-flavoured.

**Pairings** Goes very well with cured meats, flavourful first dishes and oven-cooked red meat.

**Ideal serving temperature** 16-18°C

**Glasses for serving** Goblet of medium size and roughly spherical shape, to allow adequate oxygenation and development of the aromas.

**Available formats** 75 cl bottle