

TORNAMAGNO

MARCHE ROSSO IGT



Type: still red wine

First year of production: 1985

Production area: hilly areas of the Marches
Terroir: gravelly, of average consistency

Grape varieties: Montepulciano and Sangiovese
Cultivation: runner system

Yield: 90 ql of grapes per hectare

Vinification: Manual grape-picking, maceration with the skins for 10-15 days at a controlled temperature. Subsequent processing in steel for approximately 24 months. Conservation in small oak casks for at least twelve months and then long refinement in the bottles

Alcohol content: 13,5% vol

Colour: limpid, intense ruby red with reflections of garnet red, consistent

Bouquet: intense and persistent, fine, ample, and fruity with notes of mature fruit and morel jam. Floral, with scents of petals and withered red flowers and slight vegetal expressions. With ageing gets notes of vanilla and liquorice wood

Taste: dry, warm and soft, sufficiently tannic, robust, balanced and harmonious, with slight and persistent tastes and scents of mature red fruit and sweet spices

Accompaniments: very structured preparations: succulent, flavoursome dishes, rich with aromas and spices. First pasta courses. Bovine meats, pork and mutton cooked with gravy, aromatised with garlic, rosemary and truffle, stuffed fowl and game in salmi, seasoned cheeses and matured cheeses with herbs

Serving temperature: 18° C

Recommended glass: full-bodied red wines