



Typical Italian food and wine from Marche region

Prodotti tipici delle Marche

VINI ROSSI — RED WINES



“BURACO” ROSSO MARCHE I.G.T.

Production Area: Cingoli (MC) Colognola District, 450m above sea level

Grape varieties: Montepulciano 100%

Harvesting: by hand, in crates

Vinification: fermentation in steel at controlled temperature

Ageing: 9 months on the fine lees and in bottle for at least 3 months

Colour: purple-red, deep with ruby reflexes

Bouquet: ripe fruit, prune, blackberry jam, black cherry, slight note of clove and wild rose

Taste: dry and warm with important, elegant and pleasant tannins

Serve with: grilled or roast meat

Temperature: serve at 18° C



”CANATAMAGGIO” ROSSO MARCHE I.G.T.

Production Area: Cingoli (MC) Colognola District, 450m above sea level

Vine: Lacrima di Morro d'Alba

Harvesting: by hand, in crates

Vinification: fermentation in steel at controlled temperature

Ageing: 9 months in barriques on fine lees and in bottle for at least 3 months

Colour: intense red-purple, with violet reflexes

Bouquet: rose and violet with a sweet note of red fruit, more hidden sensations of spices and chocolate.

Taste: fresh wine, dry, slightly tannins.

Serve with: cured meats, semi-matured cheeses, game and lasagne.

Temperature: serve at 18° C



“SESTIERE” ROSSO MARCHE I.G.T.

Production Area: Cingoli (MC) Colognola District, 450m above sea level

Grape varieties: Merlot 80%, Montepulciano 20%

Harvesting: by hand, in crates

Vinification: fermentation in steel at controlled temperature

Ageing: 12 months in french barriques on fine lees and in stainless steel for 9 months and in a bottle for at least 6 months

Colour: red ruby with garnet reflexes

Bouquet: wild berries, black cherry, prune, slightly spicy with light aroma of cinnamon

Taste: soft with determined tannins but balanced, warm

Serve with: boiled meat, wild bore meat, stew

Temperature: serve at 18° C



"CANTO" ROSSO PICENO D.O.C. ORGANIC

GRAPEVINES: Montepulciano 60%, Sangiovese 40%

TYPE OF SOIL: argilliferous soil, rich of microelements.

CULTIVATION SYSTEM: espalier, density 3000 plants /hectare.

HARVESTING TIME: middle of October.

PRODUCING TECHNOLOGY: maceration at a controlled temperature on the skins for about 15 days in small containers for fermenting; followed by tapping and maturation of the dregs for a few months. Aging: in steel tanks.

COLOUR: intense red ruby with grenadine reflections.

FRAGRANCE: fruity (of mature fruit), a good intensity, balanced and persistent.

FLAVOUR: full bodied, warm very aromatic, balanced and persistent. Ready with a good maturation, and with a good preparing for a few years ageing.

FOOD COMBINATION: dishes of red and white meats, barbecued lamb and pork, and cheese.

SERVING: room temperature about 18°C.

TYPE OF GLASS: Balloon.

PACKING: tall burgundy Bottles in cartons of 12 bottles.

POTENTIAL AGEING: 3-5 years from production.



"NOTTURNO"

ROSSO PICENO SUPERIORE D.O.C. ORGANIC

GRAPEVINES: Montepulciano 60%, Sangiovese 40%

TYPE OF SOIL: argilliferous soil, rich of microelements.

CULTIVATION SYSTEM: espalier, density 3000 plants /hectare.

TIME FOR HARVEST: middle of October

PRODUCING TECHNOLOGY: a thermic controlled maceration of the skins for at least 20 days in small container for fermenting, followed by tapping and maturing on it's own dregs for a few months. The ageing is done in part in steel tanks and in part in wood.

COLOUR: intense red ruby, with violet reflections, tending to dark red while ageing.

FRAGRANCE: fruity (of mature fruit) slight taste of liquorice, persistent a good intensity and balanced.

FLAVOUR: full bodied, warm, very aromatic, balanced and persistent. Ready with a good maturation, and with a good preparing for a few years ageing.

FOOD COMBINATION: dishes of red and white meats, barbecued lamb and pork, and cheese.

SERVING: at room temperature about 18°C.

TYPE OF GLASS: balloon.

PACKING: tall burgundy Bottles in cartons of 12 bottles.

POTENTIAL AGEING: 3-5 years from production.T

“COLLEQUANTO” SERRAPETRONA D.O.C.



Classification: Serrapetrona DOC

Veneyard of origin: 95% Vernaccia Nera, grown in our vineyard in Serrapetrona, 5% Merlot

Bottles produced/year: 30.000

Name of the vineyard: Vignaserra, Vigna Piccola, Vigna Cognoli

Height: from 450 to 550 meters on sea level

Growing system: guyot

Harvesting time: third decade of October

Fermentation: stainless steel

Fermentation temperature: 20°-22°C

Ageing: 10 months in stainless steel, 2 months in bottles

Alcohol content: 12,5% Vol.

Total acidity e Ph: 5,40-3,70

Maturation capacity: it is a wine where the freshness is dominant but it can be drunk also in the next 2-3years

ORGANOLEPTIC CARACHTERISTICS

Colour: intense ruby red

Smell: the red fruit flavours explodes with pleasant green notes.

Plum, red and black cherry notes can be distinguished along with a bay leaf sensation and mulberry.

Taste: even if is a young wine reveal a great elegance. Acidity is balanced. The fruit and the unique flavours of Vernaccia are balanced by the texture of the little part of Merlot.

SERVING SUGGESTION

Serving temperature: 14°-16°C

Suggested dish-matching: grilled meat, cured meats, boiled meat, “polenta”, “pappardelle” with duck sauce, “vincisrassi” (a sort of typical Marchigian lasagna), pork with fennel

Cheese: “pecorino” cheese and “scamorza”.

Suggested glass: Riedel serie Overture: Red wine 408/00

“ROBBIONE” SERRAPETRONA D.O.C.



Classification: Serrapetrona DOC

Vineyard of origin: 100% Vernaccia Nera, dried for a month, according to a traditional method

Quantity of bottles produced/year: 13.000 (750 cc)

Name of the vineyard: Vignaserra, Vigna Piccola

Height: from 450 to 550 meters on sea level

Growing system: guyot

Harvest time: third decade of October

Fermentation: stainless steel

Fermentation temperature: 23°C

Ageing: 12 month in 25 hl barrels, 9 months in bottles

Alcohol content: 13,5% vol.

Total acidity e pH: 5,3 – 3.75

Capacity of maturation: it is a well structured wine to drink immediately but also in the next 5 – 7 years

ORGANOLEPTIC CHARACTERISTICS

Colour: intense ruby red with purple reflexes

Smell: initially spicy with slight balmy notes of liquorice and rosemary, remembers red fruits as plum, black cherry and red berry in the aftertaste

Taste: full-bodied aroma balanced by rich and soft tannins. The long and persistent taste bring back in the bouquet a confirmation of the elegant notes of the first smell

SERVING SUGGESTIONS

Service temperature: 16/17°C

Suggested dish-matching: roast meat, red meat, rabbit meat, roast or pan-cooked pigeon in Robbione wine, fillet

Cheese: matured cow milk cheese served with fruit jam, typical “pecorino di fossa” cheese or matured pecorino cheese (pecorino is sheep milk cheese)

Suggested glass: Riedel serie Bordeaux 416/00