



VILLA MARINA

It is a very balanced and easy-drinking, a wine with good firm structure and a touch of elegance.

HARVEST: 1st week of October.

TECHNICAL PRODUCTION: Following harvest, the grapes are destemmed and gently crushed. The must is fermented with selected yeasts at a controlled temperature. The maceration on the skins is carried out for a period of about 15-20 days.

AGING: After the malolactic fermentation, the wine is aged in small oak barrels for 12 months. The wine is then bottled and, prior to release, it remains in a temperature-controlled underground cellar for a further 2 months.

TASTING NOTES: With a ruby hue and purple tones, the wine is textured and very well-balanced with elegant aromas reminiscent of wild cherry, plum jam and red berries.

RECOMMENDED SERVING: In addition to cold cuts and traditional pasta dishes, the wine pairs well with roasted meat dishes.

SERVICE TEMPERATURE: between 16 and 18°C.

ALCOHOL: 13.5% Vol.

CLASSIFICATION: Rosso Conero DOC.

PRODUCTION AREA: Estate-produced and bottled.

VINEYARD: Estate vineyard.