

Donello Marche Sangiovese IGP 6/30896

Alcohol content: 13,5 %

Area of production: Vineyards of Monteprandone hills – Ascoli Piceno – Marche

Grapes: Selection of Sangiovese red grapes

Yield (grapes per hectare): 90 quintals

Plant breeding system: Espalier - Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: Soft pressing, fermentation for 12-15 days at controlled temperature (20-25°C.), preservation in Cement Tanks, cold bottling

in sterile bottling line.

DONELLO

MARCHE SANGIOVENE IGP

IL CONTE VILLA PRANDONE

Organoleptic description: Pleasant to drink, ruby red colour, elegant bouquet. Evident

scents of violet and wild berries. Intense dry taste, pleasantly tannic

Preservation: Store in a fresh, dry and dark place. A wine intended to be drunk within

8-10 years of the vintage.

Serving temperature: To be served at room temperature (18-19° C.)

Gastronomic suggestions: Wine for roasts, grilled meat, game and mature cheeses.

Bravo Wine Importing & Distributing

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