



**BRAVO WINE IMPORTING & DISTRIBUTING**

## **Marinus Rosso Piceno Superiore DOP 6/124918**



**Alcohol:** 14.0% Vol

**Production area:** On the hills of Montepiccolo - Ascoli Piceno - Marche

**Grapes:** From vines of selected red grapes Montepulciano and Sangiovese

**Yield:** 70 quintals

**Cultivation system:** Guyot on espalier

**Soil composition:** Medium-textured, with clayey fringes.

**Vinification and Production System:** Soft pressing of the selected grapes, fermentation in red for 12-18 days at a controlled temperature (24-28 ° C), storage in thermo-conditioned stainless-steel tanks for 3 months, aging in oak barrels for 12 months, cold bottled in a sterile line

**Organoleptic Description:** Intense and lively color, characteristic and attractive. The olfactory power is clear and strong, with an intense aromatic scent of red-skinned fruit, currants and raspberries. Slightly tannic, with an excellent savory body, long and velvety

**Storage:** Store in a cool, dry and dark place. To drink within 15-20 years of life

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

**Gastronomic suggestions:** Roast wine, grilled meats, game and aged cheeses.

**Bravo Wine Importing & Distributing**

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