



BRAVO WINE IMPORTING & DISTRIBUTING

Zipolo Marche Rosso IGP 630886

Marche Red IGP

Alcohol: 14.5% Vol

Production area: On the hills of Montepulciano - Ascoli Piceno - Marche

Grapes: From selected red grape varieties Montepulciano, Sangiovese, and Merlot (Produced only in the best vintages in extremely limited quantities.)

Yield: 60 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 15-25 days at a controlled temperature (22-28 ° C), aging in oak barrels for 16/24 months, aging 12 months in the bottle

Organoleptic Description: Deep ruby red color, full of violet notes. The nose recognizes intense and persistent hints of currant, plum and fruit in syrup, combined in perfect harmony with spices, vanilla and licorice. Powerful and aromatic taste with a spicy, soft and velvety aftertaste. Wine of great structure and completeness, qualities that allow it to improve during the aging in the bottle which can last up to 30 years

Storage: Store in a cool, dry and dark place. To be drunk within 20-30 years of life

Serving temperature: To be served at room temperature (18-19 ° C), uncorking the bottle one hour before

Gastronomic suggestions: Wine for roasts and game. A slow and prolonged tasting will make you fully appreciate all the characteristics of this extraordinary product



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