

Libenter 2020

PRODUCTION FORM

DENOMINATION

Marche Rosso IGT

GEOGRAPHICAL LOCATION

Tavnano's hills (west of Ancona, 20 miles from Adriatic sea).

VINEYARD DIMENSION

3 hectares

POSITION AND EXPOSURE

Medium-height slopes in sandy and rocky soil.

VARIETY

Montepulciano 70%, Cabernet Sauvignon 20%, Merlot 10%

VINE TRAINING SYSTEM

Espalier system, spurred cordon.

PRODUCTION PER HECTARE

6 tons

GRAPE HARVEST

Hand picking, in small boxes, with selection on the vine.

VINIFICATION

21 days of maceration and malolactic fermentation in stainless steel tanks. Aging in old barriques for 14 months.

REFINEMENT IN THE BOTTLE

Minimum 6 months

CHEMICAL ANALYSIS

Alcohol: 14,50% vol

Total Acidity: 5,4 g/l

Volatile Acidity: 0,59 g/l

PH: 3,58

Total sulfur dioxide: 70,00 mg/l

ORGANOLEPTIC QUALITIES

Colour: intense ruby red with garnet hues.

Bouquet: fruit aromas reminiscent of "marasca" cherries, with jam and just a little plum, spicy.

Taste: it is soft, smooth with silky tannins, behind balsamic and smoked notes.

Matching food: red meats and seasoned cheeses.

