



# Marche Rosato IGP 2023

## PRODUCTION FORM

### DENOMINATION

Marche Rosato IGP

### GEOGRAPHICAL LOCATION

Tavignano's hills (west of Ancona, 20 miles from Adriatic Sea).

### VINEYARD DIMENSION

3 hectares

### POSITION AND EXPOSURE

Medium-height slopes with South facing exposure.

### VARIETY

Lacrima 80%, Sangiovese 20%.

### VINE TRAINING SYSTEM

Espalier system, spurred cordon.

### PRODUCTION PER HECTARE

8 tons

### GRAPE HARVEST

Hand picking

### VINIFICATION

Only free run juice and fermentation with controlled temperature in stainless steel.

### REFINEMENT

4 months in stainless steel vats on fine lees and 2 months in the bottle

### CHEMICAL ANALYSIS

Alcohol: 12,00% vol

Total Acidity: 5,55 g/l

Volatile Acidity: 0,26 g/l

PH: 3,18

Total sulfur dioxide: 87,00 mg/l

Total dry extract: 22,03 g/l

Residual sugar: 1 g/l

### ORGANOLEPTIC QUALITIES

Colour: rosé with mandarine's bunches reflections.

Bouquet: delicate, elegant apricot aromas and white ribes.

Taste: well balanced freshness e salty taste.

Matching food: Salumi and sea food soups.