



Marche Rosso IGT

Stefano Antonucci

"This wine was created to meet the challenge of uniting international grape varieties with our indigenous Montepulciano. Making a wine and seeing it grow well makes us happy and gives a great sense of satisfaction. I want to share this satisfaction with our partners and friends who over the years have helped both me and my winery to grow" (Stefano Antonucci)

Grapes

Montepulciano, Merlot & Cabernet Sauvignon

Type of Soil

Clayey medium density with Southeast exposure and an elevation of 260m

Pruning System

Double downward canes

Wine-making

Vinification takes place in stainless steel tanks. The three grapes are fermented separately depending on their ripeness. The next step is ageing in oak barrels (barriques).

To the Eye

Intense ruby red with garnet reflections

To the Nose

Intense berry fruit with the persistent presence of "Marasca" cherry

To the Taste

Long and intense of mature fruit, mainly raspberry and blackcurrant

Santa Barbara