



Marche Rosso IGT

## ***Pathos***

### ***Grapes***

Merlot, Cabernet Sauvignon & Syrah

### ***Type of Soil***

Medium-density soils rich in fossils with Northeast exposure and an elevation of 260m

### ***Pruning System***

Cordon spur

### ***Wine-making***

The wine is made in stainless steel vats over a period of 3 weeks and is left to mature in barriques for 18 months

### ***To the Eye***

Intense ruby red

### ***To the Nose***

Intense scent of berry fruit (blackberry, raspberry), red fruit (cassis, ripe cherry), wide scents of spices (red pepper, cacao, menthol), with a prevailing minerality

### ***To the Taste***

Great smoothness, which exalts the agreeability of this wine. The tannins are sweet and inviting; the wine is long and persistent

*Santa Barbara*