



Marche Rosso IGT

Mossone

The name of this wine is linked to Stefano Antonucci as it comes from his nick-name "Mossi".

Grapes

Merlot

Type of Soil

Medium density soil, rich in fossils with Northeast exposure and an altitude of 260m

Pruning System

Cordon spur

Wine-making

The fermentation of Merlot takes place in stainless steel tanks at controlled temperatures. The wine is aged in new barriques of fine-grained and medium roasted

To the Eye

Lively vibrant ruby red

To the Nose

Intense and warm with aroma of marasca and blackberry, balsamic nuances of licorice and well blended tertiary hints

To the Taste

Notes of red mature fruit, vanilla coffe and chocolate. Warm and well bodied with soft and balanced tannins

Santa Barbara