

LE CANÀ

Terra vino vita

MARCHE ROSATO IGT “DORAVERA”

GRAPE VARIETIES

Montepulciano 100%

APPELLATION:

Marche IGT

NATURE OF SOIL:

Medium clay soil

TRAINING SYSTEM:

Guyot, 3500 plants/ha

STRATEGY OF DEFENSE:

Organic Protocol

HARVEST TIME:

Third week of September

HARVESTING:

By hand

WINE MAKING:

Grapes are harvested and kept at 4-5°C for 18-24 hours in order to preserve their inherent aromas.

After crushing and destemming, they are sent to soft press for consequent cold maceration of the skin peels for 12 hours.

The must is kept at low temperatures, 6-8°C, for 24-36 hours in order to support the natural clarification. The clean fraction is led to fermentation at temperature of 9-11°C.

The wine is then gently agitated in absence of oxygen.

AGING:

In steel tanks for about 3 months.

TASTING NOTES

Colour: Bright pink cherry colour

Nose: The pleasant bouquet has intense tones of fruit and flowers, with notes of strawberry and cherry, and wild rose.

Taste: The taste is elegant, fruity, savoury, and fresh to the palate, with a long persistence.

Elegant, with a nice freshness linked to the acidity, good persistence, light and drinkable.

FOOD PAIRINGS:

Excellent as an aperitif and goes well with all fish dishes but also pizza, white meat, cheese.

SERVICE TEMPERATURE: 10-12°C

