

LE CANÀ

Terra vino vita

ROSSO MARCHE IGT "VINCE"

GRAPE VARIETIES:

Montepulciano 100%

APPELLATION:

Rosso Marche IGT

NATURE OF SOIL:

Medium clay soil

TRAINING SYSTEM:

Guyot with 3500 plants / HA

STRATEGY OF DEFENCE:

Organic Protocol

HARVEST TIME:

When the grapes are ready for the harvest, we cut the vine-shoots in order to stop the flow of the lymph between the roots and the bunches. Shoots slowly dry. This process of dehydration of the grapes, leads to a concentration of the fruity hints and to a higher softness of the tannins.

After cutting of the vine the harvest takes place 30 days later than usual, so that the grapes dry on the vine itself.

HARVESTING:

By hand in boxes

WINE MAKING:

After destemming and soft pressing, fermentation and maceration takes place at 24- 26 °C for two weeks. After alcohol fermentation, the wine is transferred into barrels where malolactic fermentation is triggered.

AGING:

For 24 months in barriques made 80% of American oak wood, 20% of French oak wood.

TASTING NOTES:

Color: Deep, thick red

Nose: Red fruits enhanced by spicy and vanilla notes, indicating the good quality of the wood used to age the wine

Palate: At first you feel a full-bodied wine, tannic but not aggressive, thanks to the perfect ripening of the grapes; the body of the wine is enhanced by the little residual sugar given by the overripe of a part of the grapes.

FOOD PAIRINGS:

Meat-based dishes Excellent meditation wine

SERVING TEMPERATURE:

16-18°C

