



GENERAL INFORMATION

Denomination: I.G.T. Marche Rosso

Production area: Urbisaglia, Municipality of Macerata

Vineyards: Urbisaglia vineyards

Exposure and altitude: Southeast, 250 meters above sea - level

Type of soil: Loamy clay with fine sand over stabilized, slightly marly (carbonate content), thinly cervice and superficially oxidized

Planting: Cordon spur training system

Density: 5500/h

Yield: 4 t/h

Grape: 100% Montepulciano

WINE MAKING AND AGEING

Harvest: II-III week of October

Vinification: Maceration on the skins for 15 days

Alcoholic Fermentation: In stainless steel tanks

Malolactic Fermentation: Completely performed in barriques

Ageing and Refining: 24 months in French oak barriques, 18 months in the bottle

DESCRIPTION

Colour: magnificent deep ruby - red colour

Bouquet: Very rich bouquet of large aromatic spectrum with hints of melted delicious vanilla notes, ripe plum, red fruit, cherry, and sweet spices notes.

Palate: round, soft and silky, thanks to the smooth tannins. Long and persistent taste in the mouth.

Alcohol content: 14%

Serving Temperature: 16-18°

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