



In “Vigna Vescovi” the grassy notes of Cabernet Sauvignon and the fruity and flowery notes of Pinot Noir and Montepulciano merge in the sweetness and spiciness of the barriques.

## *Marche Rosso IGT "Vigna Vescovi"*

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### GRAPE VARIETIES

*Cabernet Sauvignon 60%, Montepulciano 20%, Pinot Noir 20%*

### WINEMAKING

*Soft pressing of the grapes; temperature-controlled fermentation.*

### AGEING

*In barriques for 12 months; bottle refinement; it's best after 4-6 years and ages well up to ten years after vintage.*

### ANALYTIC DATA

*Alcohol content: % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Intense ruby red with garnet reflections, silky, brilliant; fragrant grassy notes and hints of wild morel cherries, licorice, vanilla; full-bodied, harmonious, silky, dry.*

### GASTRONOMY

*It goes well with beef fillet deglazed with the same wine, eaten with strips of porcini mushrooms; with roe deer in salmì with corn; with ham and aged wild boar sausage; with semi-sharp pecorino cheese; with coal-roasted bits of lamb on a spit.*

*Serving temperature 18-20 °C*

AVAILABLE FORMATS

75 cl

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