

TECHNICAL DATA SHEET

Marche Rosé IGT “Lucubratio”

Production area: Marche - from south-facing vineyards near

Monte Conero, in the province of Ancona;

Training system: spurred cordon

Vineyard: year planted 1974;

Grapes: 100% Montepulciano;

Yield per hectare: 60 quintals of grapes;

Grape-harvest time: September;

Type of harvesting: by hand;

Ageing: It is immediately pressed and separated from the marc to give it a classical rosé color. It rests for 6 months in steel tanks;

Appearance: rosé color;

Bouquet: fruity cherry and citrus aroma;

Taste: intense, persistent, full-bodied;

Alcohol content: 13% vol.;

Method of serving and service temperature: It is recommended that it be drunk at a temperature between 8 and 10°C;

Pairings with food: this wine pairs well with many dishes, from appetizers to desserts. It is excellent with baked fish, salami, cheeses and especially marinated molluscs. In Ancona it can be paired with the famous *oscioli di Portonovo* (Conero wild mussels);

FORMAT: 0.75 L Bordeaux bottle;

