BASTIANELLI EXPERIENCE

Tre

MARCHE ROSSO

Indicazione Geografica Tipica

GRAPES
100% Montepulciano

VINEYARD
Exposure: south – west
Ground: clave – sandy
Kind of plant breeding: counter espalier
Pruning: spurred cord

GRAPE HARVEST
Manual harvesting from September to October.

VINIFICATION
Three distinct vinifications: one part by drying in boxes, fermentation and long maceration on the skins for about 3/4 months. Classic Montepuciano processing.
Aged in barrique for 18 months.

FEATURES
Intense red.
Good body, hints of red fruits, pepper, licorice, balsamic, lively tannins, pleasant softness and persistence.

PAIRINGS
Braised red meat, aged cheeses, excellent with ciauscolo and other typical cured meats.

AWARDS:
The Wine Hunter RED