



Tancredi

MARCHE ROSATO I.G.T.

Grape variety: Sangiovese 80%, Merlot 15%, Cabernet 5%

Production area: Offida, hillside, south-west exposure (200 m a.s.l.).

Soil: clay, medium-textured.

Vine training system: trellis system with Guyot method.

Density: 4,000 vines per hectare

Yield per hectare: 10 tons

Grape yield in wine: 70%

Harvesting season: 10/15 September.

Harvest: by hand in small crates, carried out strictly in the early morning hours at a temperature between 12°C and 15°C to preserve the characteristic aromas. Grapes are immediately transported to the cellar and processed as white (crushing and immediate pressing with separation of the skins).

Alcoholic fermentation: in stainless steel at a temperature of 16°C for about 15 days.

Refinement: in steel vats with small grape marc until the bottling in March.

Food pairings: pairs well with all seafood cuisine, and also goes nicely with first courses and white meats.

TASTING NOTES:

Pale rosé in color, the bouquet shows the varietal's typical aromatic intensity, with notes of cherry and raspberry. On the palate, it reveals clear impressions of fresh fruit, supported by lively acidity and a well-balanced structure.