



# SOLEIANO

## Marche IGT Rosso



*Produced mainly from Sangiovese grapes and vinified to enhance the red fruity aromas, typical of this grape variety. Aged in stain steel tank without any influence from the wooden barrel, shows soft and smooth taste with a gentle tannin, it has a good flavor and a very pleasant fruity aftertaste.*

Type of wine	Dry red.
Production area	Matelica (MC) – 350 m a.s.l.
Soil type	Loose to medium texture
Grape variety	Merlot 50% and Sangiovese 50%
Average yield production	110-120 tons/ha
Processing	Grapes harvested at the right ripeness, polyphenolic and aromatic, destemming and soft pressing, fermentation with maceration for 7 - 10 days, malolactic fermentation
Maturation	8 months in stainless steel tanks and approximately 6 months in the bottle
Color	ruby red
Bouquet	broad and persistent with hints of violet and ripe red fruit
Flavor	soft, with light structure with an elegant aftertaste that enhances its pleasantness
Consumption	6 years
Food matches	Red meats, cured meats and well-matured cheeses
Serving temperature	14-16°