

EGOS



ORGANIC WINE MARCHE I.G.T. ROSATO



Wine obtained from only organic Sangiovese grapes grown on the hills around Matelica. After a short cold maceration of the destemmed and crushed grapes (skin contact), after soft pressing, the vinification and then the maturation are done in stainless steel tanks. This wine shows a bright pink color. To the nose it expresses floral and fruity scents with notes of cherry and strawberry. The taste is characterized by great elegance, softness, a pleasant freshness and an excellent aromatic persistence.

Type of wine	Rosè.
Production area	Matelica (MC) – 350 m a.s.l.
Soil type	medium consistency with streaks of clay.
Grape variety	Sangiovese 100%
Average yield production	10 tons per ha.
Processing	Hand-picked grapes when phenolic and aromatic ripening are reached, after destemming and short skin maceration (4-5 hours), skins are soft pressed and the must undergoes a cold settling for 24 hours, then fermentation process is carried out at low-controlled temperature (16°C).
Maturation	3 months in concrete tanks with periodic stirring.
Color	Bright cherry pink.
Bouquet	Delicately fruity scents of cherry and strawberry.
Flavor	Fresh, well balanced, elegant with a good aromatic persistence.
Consumption	Within the year following the harvest.
Food matches	hors d'oeuvre, first courses, fried food, seafood.
Serving tem.	10-12°C
Bottle size	0.75 l

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CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION NO. 1308/2013