

Ortenzia

Type: Rosé

variety: Montepulciano 15 % Sangiovese 85 %

Classification : IGP Marche Rosato

First year of production : 2011

Location of production : Fermo

Type of soil: Soil medium deep to deep, medium-textured tending to clay -rich silt ; skeleton in some plots and plenty of small

Year of installation : 2006

Yield per hectare: 50 q.li / ha

Vineyard altitude : m . 200s.l.m.

System : Guyot

Planting density: 3000 plants / ha

Harvest: End of September

winemaking: destemmed fermentation alcoholic and malolactic fermentation in tanks stainless steel

Type of tanks fermentation : Stainless steel tanks

Aging: 10mesi in barrels and barrels , new 90%

Aging: 16 months

Ageing potential 10/ 15 years

Ideal serving temperature : 16-20 ° C

Tasting notes : An elegant wine with tannins and sweet , soft texture and final intense and persistent