

# IL CASTELLO

MARCHE ROSSO IGP

ORGANIC WINE

**BOTTLES**  
750 ml

**CARTON**  
6 Bottles

Festive moments are sung at court when the red crushed grapes give a full-bodied must that has an organic soul and aroma.

<b>TYPE</b>	Red wine
<b>APPELLATION</b>	Marche Rosso IGP
<b>VINTAGE</b>	2021
<b>GRAPES</b>	Sangiovese
<b>TYPE OF CULTIVATION</b>	Certified organic
<b>AREA OF PRODUCTION</b>	Pesaro
<b>SLOPE</b>	Hilly
<b>ELEVATION</b>	200m a.s.l.
<b>EXPOSURE</b>	South
<b>SOIL TYPE</b>	medium texture, tending to calcareous
<b>PLANTING DENSITY</b>	3300 vines/ha
<b>PLANTING AGE</b>	7 years
<b>VINE TRAINING SYSTEM</b>	Guyot
<b>HARVEST</b>	Harvest is carried out manually using small 20-kg crates, with a selection on the plant of the best bunches. Period: mid/late September.
<b>VINIFICATION</b>	destemming and crushing of the grapes immediately after harvest. Alcoholic fermentation at a controlled temperature during which two daily aerated pump-overs are performed alternating with delestage (all the must is removed from the skins for 7/10 days) to achieve a perfect extraction and maximum body, without detracting from the freshness of the final wine. Malolactic fermentation completely carried out.
<b>AGEING</b>	After racking, the wine matures in steel tanks and later in the bottle.
<b>ALCOHOL</b>	13,5 % vol.



## HOW TO SERVE AND PAIR IT

It combines well with important meat dishes, stuffed pasta but also with piadina sfogliata and aged cheeses. Also not to be underestimated is the matching with fish soups, proving that Sangiovese is one of the most versatile red wines in food pairings.

### AROMA

Floral notes of violet and rose can be perceived. There are also notes of red fruits such as cherry, black cherry, currant and more spicy notes of black pepper. Hints of undergrowth reminiscent of fern and moss.

### FLAVOUR

Fresh, full-bodied but at the same time soft. It is marked by a good acidity with a tannic structure perfectly balanced by natural roundness.

### SERVING TEMPERATURE

Excellent at 16-18 °C

