

ROSSO DEL MONTE, IGT, 2011

Accattoli s.r.l.



Accattoli near Recanati in Marche



In the hills of Marche, bordering Umbria is the Accattoli winery where Anastasia Accattoli create several traditional but also innovative wines.

One of these wines, Rosso del Monte, blends two of Italy's native grapes, Montepulciano and Pinot Nero with Cabernet Sauvignon, to create a carefully structured, well balanced wine.

Front Label Translation: "Careful selection of different types of grapes harvested at different times is obtained for this ruby red wine with violet reflections that reveals hints of berries, cherries in brandy and black cherry."

Tasting notes: Made from 34% Cabernet Sauvignon, 33% Montepulciano and 33% Pinot Nero grapes, this is soft, luscious and uncomplicated. Enjoy it with meat dishes, pasta, or why not, just a glass before dinner.

Region: Marche

Classification: Rosso del Monte IGT

Area of Production: Recanati

Grape Variety: 34% Cabernet Sauvignon, 33% Montepulciano and 33% Pinot Nero

Soil: Medium mixture, mainly clayey

Average Age of Vines: 20 years

Trellising System: Runner System

Spacing of Plants: 1200 plants per acre

Production per Acre: 3.12 tons

Vinification Technique: Traditional maceration on the skins for 8 days in controlled temperature of 20C

Maturation: 3 months in stainless steel

Total Acidity: 5.00 g/l

Residual Sugar: 8.0 g/l

PH: 3.48

Alcohol: 13.0%

Total Cases Produced: 2,500