



SQUARCIAFICO Marche IGT Rosso 2019

AZIENDA VINICOLA VENTURI

Enology:

Innovation and respect for traditions are at the heart of the farm. Skin contact fermentation and maceration in stainless steel tanks for 15 days at a constant temperature of 23-24°C. The wine is then aged in 500Lt Oak barrels for 8 to 10 months and subsequent 12 months in bottle.

Features:

Marche Rosso Indicazione Geografica Tipica

Alcohol level: 14.5% vol.

Drink by: 1-10 years

Serving temperature: 18° -20 ° C

Tasting notes: Very intense dark Ruby color, Complex intensity aromas of Dark Fruits with mineral notes. Exceptional balance between alcohol, tannins, body and flavor characteristics with a very long finish.

Serving suggestions: Charcuterie, mature cheeses, pasta, game, grilled red meat and wild boar.