



Vineyards

Growing area: the Marche, in the province of Ancona.

Location: a selection of the finest vineyards in the Rosso Conero area, near the Monte Conero promontory on the Adriatic coast of the Marche.

Age of the vines: 8-30 years.

Soils: the soils derive from limestone-marl rock interspersed with zones of dark-red earth, clay and Plio-Pleistocene era rock near the promontory.

Aspect and elevation: close to the Adriatic sea, protected from the cold north winds, at 130-230 m.

Varieties and growing practices

Grapes: 100% Montepulciano.

Training system: guyot, double guyot and vertical trellising.

Vineyard density: 2500-4500 vines per hectare.

Yield: 7-8 t. of grapes.

Vinification

Harvest: hand-picked.

Vinification: fermented in cement vats with frequent pumpovers each day, followed by lengthy maceration on the skins.

Maturation: 12 months in large Allier and Slavonia oak barrels and barriques, followed by bottle ageing in temperature-controlled storage.

Cellaring

Let Montescuro rest undisturbed and age in its bottle, since it has no fear of oxidizing over time. Its longevity potential will allow you to enjoy it at its best even many years after its harvest.

Alcohol **13,50% vol.**



the colour is classic to 100% Montepulciano del Conero wines: a luminous, intense ruby of impressive depth, shot through with lively purplish highlights, which it maintains even when aged.



well-ripened sour cherry and floral scents of violets blend appealingly with more evolved tones and delicious hints of vanilla from fine-grained oak, displaying superb length and refinement.



the palate exhibits a consistent balance between softer and firmer components. Its lean dryness and judicious tannins are perfectly balanced by the alcohol, while rounded, sapid fruit creates a velvety mouthfeel.



Montescuro performs best with grilled meats and stews, in particular duck and goose either roasted or in stews, and beef tripe. Beef fillet and entrecote steak, braised veal shanks and ossobuco too figure on the list of noble partners, as do various well-aged cheeses.

Serving temperature
18° C.