

MARCHE ROSSO DOP LU KONT IL CONTE VILLA PRANDONE





Appellation:

🏺 Grapes Variety : Montepulciano 100%

Alcohol Vol. : 14.5 %
Bottle size : 750 ml
Region Marche



System of Vinification and Production: Manual harvest following the ripening curves, followed by soft pressing of the grapes. Maceration in steel vats with manual punching down and fermentation at controlled temperature. At the end of fermentation, it is aged in oak barrels for about 15 months, and then spends 12 months in cement tanks. It rests at least another 6 months in the bottle. Average annual production of 3000 bottles of 750 ml

Organoleptic Description: Deep, clear and intense ruby red in colour; remarkable aroma of licorice and wild berries. Full and robust body, with a tannic component wrapped in the aromatic texture of the vine. Wine of great structure and completeness, qualities that allow it to improve during the maturation in the bottle which can last up to 30 years

Conservation: Store in a cool, dry and dark place. To be drunk within 20-30 years of life Serving Temperature: To be served at room temperature (18°C), uncorking the bottle one hour before

Gastronomic suggestions: It goes well with game and noble meats. A slow and prolonged tasting will make you fully appreciate all the characteristics of this extraordinary product. Excellent as a meditation wine



IL CONTE VILLA PRANDONE



The IL CONTE VILLAPRANDONE winery was born in the heart of the Piceno area, on the hills of the characteristic medieval village of Monteprandone. Here the slopes are caressed by the perfumed breezes of the Adriatic Sea which meet and merge with the mild currents of the Sibillini Mountains. A union which, marrying a clayey soil, gives each grape variety flavors and unique aromas as well as an ideal microclimate for their growth.

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