



PHILUMENE

IGP Marche Rosso BIO

TECHNICAL SHEET

Variety: Montepulciano;

Age of the vines: 55 years old;

Area of production: Colli del Tronto, Piceno, Marche region;

Altitude: 180 m;

Exposure: south-southwest

Soil: Medium lean to argillaceous clay and marl;

Training & pruning methods: VSP trellised, guyot;

Management: Organic Certified UE;

Yield: 6 tons/hectare;

Harvest: handpicking in little boxes;

Winemaking: spontaneous fermentation at controlled temperature with native yeast, long maceration post fermentation;

Ageing: 24 months in french oak barrels on the yeast lees, stirred weekly;

Bottle ageing: 24 months minimum;

Alcool: 14% vol.

TASTING NOTES

Color: Intense ruby-red with a purple reflection;

Bouquet: High complexity, decisive but elegant, exhibits red fruit notes such as sour cherry with nuance of spice, coffee and leather;

Flavour: Structured and elegant with marasca cherry, toast and spice notes with a finish of coffee, red fruit and liquorice.

SERVING SHEET

Best served at a temperature of 18°C.

Pairs with fillet or grilled meats, game and extensively aged cheese.

Meditation wine.

NAME

Philumene in ancient Greek means "friend of strength". This wine is a homage to our grandmother Filomena, a strong and honest woman who with many sacrifices succeeded, together with her husband Livio, to redeem the land in which his family worked for 50 years with a sharecropping contract.

We produce our wines without any chemical products or products derived from animals.

We produce this wine only in the most valuable vintages.