



SORLIVIO

Marche Rosso IGT BIO

TECHNICAL SHEET

Variety: Sangiovese;

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, spurred cordon;

Management: Organic Certified UE;

Yield: 6 tons/hectare;

Harvest: handpicking in little boxes.;

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

Ageing: 22 months in french oak barrels on the yeast lees, stirred weekly

Bottle ageing: 24 months minimum;

Alcool: 14% vol.

TASTING NOTES

Color: Ruby-red with a purple reflection;

Bouquet: Intense and elegant, bright fruit as black cherry, black pepper and toasted notes;

Flavour: Structured but harmonic with a good acidity, fine, silky tannins on the palate with an enduring finish of red fruits, chocolate and spices.

SERVING SHEET

Best served at a temperature of 18°C.

Pairs with fillet or grilled red meats, wild game and mature cheese.

NAME

This wine is dedicated to our grandfather Livio. It is thanks to him and his wife Filomena that we have the privilege to make wines from these particularly suitable vineyards among the most celebrated area of the piceno. A life of sacrifices lived in symbiosis with the earth and the vines in order to be able to redeem the land from the sharecropping .

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

We produce this wine only in the most valuable vintages.