



Vallorani



# OCTAVUM

Marche Rosato IGT Organic

## TECHNICAL SHEET

Variety: Sangiovese e Montepulciano;

Age of the vines: 10 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 and spurred cordon;

Management: Organic Certified UE;

Yield: 8 tons/hectare;

Harvest: handpicking in little boxes. Each variety is harvested at optimal ripeness and vinified separately in the winery;

Winemaking: skin contact 24 hours, spontaneous fermentation with native yeast at controlled temperature;

with native yeast;

Ageing: 8 months in stainless steel tank on the yeast lees, stirred weekly;

Bottle ageing: 1 months minimum;

alcohol: 13% vol.

## TASTING NOTES

Color: onion peel;

Bouquet: Rich and complex with aromas of little red fruits, freshly chopped herbs and notes of spices;

Flavour: structured but elegant, nice balance between dryness and fruit-forward flavor, acid and mineral on the finish.

## SERVING SHEET

Best served at a temperature of 13°C.

Pairs with pasta, vegetables, cold cuts and cheese platter.

## NAME

Octavum" was the name of the ancient farmers settlement in Colli del Tronto, at eight miles from the capital, Ascoli Piceno.

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

We produce this wine only in the most valuable vintages.