

**FATTORIA
MADONNA DELLE MACCHIE®
dal 1913**

Forcone

D.O.C. Colli Etruschi Viterbesi

Varietal Profile:

Sangiovese 60%

Violone 40%

Vineyard Age: 27 years

Geography : Civitella D'Agliano, at the border between Latium, Umbria and Tuscany.

Climate and Soil : The vineyard is at the northern part of the Tiber Valley at an altitude of approx. 300 meters. The vines grow in Central Italy's gentle climate, with extremely fertile volcanic soil. The approx. yield is 70 ql per hectare.

Winemaking: Skin Fermentation until desired color is attained. Aged six months in Allier barrels, then one year in bottle.

Color: Intense ruby red

Characteristics: Elegant structure, Intense fruit aroma, well-balanced; Soft and elegant tannins.

Pairing: Roasts and Game; Generally rich, aromatic meats.

Serving Temperature: 18°C

Alcohol: 13% by volume

Case Size: 6 bottles

