

# FATTORIA MADONNA DELLE MACCHIE® dal 1913

## Renaro

*Indicazione geografica Tipica*

### Varietal Profile:

Sangiovese 50%  
Montepulciano 50%.

**Vineyard Age:** 27 years

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

**Climate and Soil :** The vineyard is at the northern part of the Tiber Valley. The vines grow in Central Italy's gentle climate, with extremely fertile volcanic soil. The approx. yield is 90 ql per hectare.

**Winemaking:** Skin Fermentation for 12 to 15 days. Refined in stainless steel cisterns.

**Color :** Ruby Red

**Characteristics:** Aromatic, fresh and elegant

**Pairing:** Aged cheese, pasta, white meat, game & roasts.

**Serving Temperature :** 16°C

**Alcohol :** 13% by volume

**Case Size :** 12 bottles

