FATTORIA MADONNA DELLE MACCHIE® dal 1913

Renaro

Indicazione geografica Tipica

Varietal Profile:

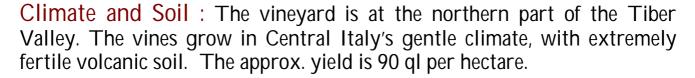
Sangiovese 50% Montepulciano 50%.

Vineyard Age: 27 years

Geography: Civitella D'Agliano and

Castiglione in Teverina, at the border between Latium, Umbria and

Tuscany.



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