



CAMMEO

MARCHE ROSATO IGP
INDICAZIONE GEOGRAFICA PROTETTA



Grapes	Montepulciano (100%)
Production area	Montalto delle Marche
Altitude	50 mt sea level
Soil Type	Clayey
Vine training system	Guyot
Vineyard density	3000 vines per hectare
Grape harvest	By hand; last decade of September
Vinification	Vinification in white with maceration pre-fermentation for 48 hours
Refinement	In the bottle
Alcohol	14,5% vol
Wine serving temperature	8 - 10 degrees C
Bottles for package	6

Intense pink tending to cherry, bright.
It arrives on the nose with scents of dog rose, which give way to intense floral notes. Warm, it develops full, enveloping and full-bodied.
Closing round with memories of cherry.
Excellent with salami and stewed meats.


Gobbi & Mannocchi
Azienda Agricola 

AZIENDA AGRICOLA GOBBI&MANNOCCHI - Porchia di Montalto delle Marche (AP) - ITALIA

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