

# IL NEPOTE

MARCHE IGT ROSSO  
RED WINE



**Sourcing:** produced in the Village of San Costanzo, Stacciola Hamlet, Pesaro-Urbino Province, Le Marche Region – Italy

**Appellation:** Marche Rosso IGT

**Grape variety:** Sangiovese 50% and Montepulciano d'Abruzzo 50%

**Vineyard life:** 20 years

**Vineyard area:** 5 ha

**Sixth plant:** 3 x 1

**Altitude:** 300 m.a.s.l.

**Vineyard exposure:** South

**Training method:** espalier structure with double overturned pruning

**Harvest season:** third decade of September

**Harvesting technique:** grapes are picked by hand then carefully laid out on small open crates, sorting technique in the vineyard where grapes are thinned out, various harvesting stages

**Type of soil:** medium mixture - clayey

**Yield per hectare:** 80 quintals/ha

**Wine making:** when grapes come into the winery, they are ready to be de-stemmed. Whole grapes are transferred to stainless steel vats where, through punching and reassembly, release the characteristic color to the fermenting mass. Fermentation takes place at a controlled temperature

**Ageing:** 4/5 months in stainless steel vats, 2 months in bottle

**Alcohol content:** 14% – 15%

**Serving temperature:** 16° in medium size glasses

**Food pairing:** perfectly with grilled meats and other meat in delicate sauces. Excellent to be combined with aged cheese and local cold cuts



## VISUAL EXAMINATION

Clear, ruby-red color



## OLFACTORY EXAMINATION

Red, pink and purple flowers; notes of red berry fruits, crunchy cherry and plum. Winey.



## TASTE EXAMINATION

Dry, warm and soft flavor, it is a fresh red wine with good tannins.



+ 39 320 8419306  
+ 39 340 5798044



info@cantinasorrigo.it  
www.cantinasorrigo.it.



Strada Le Grazie 30  
San Costanzo  
61039 (PU).

