



ROSOLACCIO

IGT Marche Rosso

Montepulciano 40%, Sangiovese 30%,
Cabernet Sauvignon 15% and Merlot 15%

Rosolaccio is the **flower** that colours **our vineyard red during spring**.

Rosolaccio is the result of a blend of several local and international grape varieties: **Montepulciano, Sangiovese, Cabernet and Merlot**.

The wine preserves the expression and character of the indigenous grapes with the complexity and aromaticity of the international grapes.

VIGNAMATO

Az. Agricola Vignamato Via Battinebbia, 4 • 60038 San Paolo di Jesi (AN)

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dal 1952



COLOUR

Inky ruby red tinged with purple hints.



FRAGRANCE

The nose is sweet, predominantly fruity and floreal , with typical notes of morello cherry.



FLAVOUR

Rich and pulpy in the mouth, flavourful and pleasantly harmonious, with silky tannins.



SERVING SUGGESTIONS

Stuffed pasta, grilled dishes, spit-roasted pork, game and braised dishes, as well as a rich cheeseboard of mature and tangy cheeses.



SERVING TEMPERATURE

16°/18° C

Region and Climate

Place of production

Proprietary cellar, on the hills of the Jesi Castles (San Paolo di Jesi), in the Marche region.

Surface

2.50 Ha

Municipality

San Paolo di Jesi

Altitude

250 meters above sea level

Exposure

South-East

Soil texture

calcareous clay

Plants per Ha

5.000

Vine training system

spurred cordon ,guyot

Year of plantation

2003 / 2006

Farming

Organic

Wine Making and Fining

Yield per Ha

8/9 tons

Harvesting period

last decade of September, first decade of October

Harvesting method

by hand, in crates, according to the typology.

Pressing

soft

Fermentation

steel

Fermentation temperature

controlled at 20°/25° C

Fermentation length

Around 10-12 days

Malolactic fermentation

yes

Fining

in used barrique for 6 months

Fining in bottles

4 months

Production

Ripe grapes are harvested by hand, only selecting the best clusters and are immediately after processed, destemmed and softly pressed. Fermentation takes place in small thermo-conditioned tanks with daily punching down the cap. Maceration lasts around 10-12 days.

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