IL CONTE
VILLA PRANDONE

MONTEPRANDONE - MARCHE - ITALIA

"VITICULTORI DI FAMIGLIA"

DONELLO
MARCHE SANGIOVESE I.G.P.

Alcohol Content Content: 13,5%

Area of Production: Vineyards of Monteprandone hills – Ascoli Piceno – Marche

Grapes: Selection of red grapes - **Sangiovese**

Soil Composition: Medium consistency with streaks of clay

Vinification and Production: Soft pressing, fermentation for 12-15 days at controlled temperature (20-25°C.), preservation in Cement Tanks, cold bottling in sterile bottling line.

Organoleptic Description: Pleasant to drink, ruby red colour, elegant bouquet. Evident scents of violet and fruit of woods. Intense dry taste, pleasantly tannic.

Serving Temperature: To be served at room temperature (18-19° C.)

Gastronomic Suggestions: Wine for roasts, grilled meat, game and mature cheeses.

IL CONTE VILLAPRANDONE S.R.L.
C.da Colle Navicchio 28- 63074 Monteprandone (AP)
Codice fiscale e partita I.V.A.IT 02030230441
info@ilcontevini.it
tel 0735 62593 – fax 0735 362119