

KÒMAROS

Marche Igt Rosato

linea
FAMIGLIA

Vinification off the skins of Montepulciano grapes gives this wine a rose color with coral-pink veining. The richness of the grapes assures production of a wine with seductive aromas and a delicate flavor that is exceptionally persistent.

Type of wine

rosé.

Zone of origin

the Marches hills.

Terrain

medium consistency, with substantial crumbled rock.

Grapes

100% Montepulciano.

Yield x hectare

10000 Kg

Processing

- vinification off the skins
- fermentation at low temperatures.

Maturation

in stainless steel.

Color

coral pink.

Bouquet

delicately vinous with scents of cherries and white peaches.

Flavor

full, velvety and balanced, with a rich structure.

Consumption

within the year following the harvest.

Food matches

it makes a pleasant companion for fish dishes, including hearty ones, such as fish soups and many specialties of regional cuisine like vincisgrassi and timbales.

Serving temperature

12° C (54° F)

