



LALOCCO

I.G.T. Marche Rosso

ZONE OF ORIGIN

Staffolo district, ancient classic zone

SOIL

Calcareous, south exposure

GRAPES

Montepulciano 100%

BREEDING SYSTEM

Guyot

HARVEST

Third week of October

WINE MAKING

Maceration-fermentation at controlled temperature for 10-15 days

REFINING

After 6 months in cement tanks, in the next February it gets refined in new barrique for minimum 18 months

COLOUR

Intense ruby red

SCENT

Scents that remind wild cherry, black cherry and withered plum

FLAVOUR

Full-bodied and enveloping, with deep tannic frame

FOOD PAIRING

Red grilled or roasted meat, wild meat, aged cheese

SERVING TEMPERATURE °C

18 - 20°C

CONSUMPTION TIME

Ageing wine, if properly conserved may be refined for 10 years or even more in best vintages

750 ml - 1500 ml

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