



Vini&Cantine

Technical schedule

Acanto



<i>name</i>	Acanto
<i>classification</i>	Marche Rosso I.G.T.
<i>grapes</i>	Red grapes Couvée

Tasting notes

<i>colour</i>	consistent rubin red with violet notes
<i>perfume</i>	red fresh fruit (ribes, cherry)
<i>taste</i>	soft, persistent with soft tannins and with a good evolutionary capacity
<i>coupling</i>	mixed grilles, steaks, stew
<i>alcoholic content</i>	from 14% vol.
<i>sourness</i>	4,45 gr./l.

Production area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altimetry</i>	180m. s.l.
<i>ground</i>	medium mixture

Vinification & Ageing

<i>yield</i>	90 ql. per hectare
<i>vintage</i>	manual, selection in boxes second and third ten October days
<i>vinification</i>	stemmed, thermo-controlled fermentation at 25°C for 10-15 days of the whole pressed, drawing off and following of the fermentation with thermo-controlled temperature at 20°C.
<i>ageing</i>	in stainless steel barrels and part in durmast barrels for 7/8 months
<i>bottling</i>	from September onwards
<i>selling</i>	after two months of ageing in bottle