



Vini & Cantine

Acanto

data sheet



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

Tasting Notes

<i>color</i>	ruby red tinged with violet
<i>aroma</i>	ripe red fruit (redcurrant, cherry)
<i>taste</i>	persistent with soft tannins
<i>pairing</i>	mixed grills, fiorentina steaks and stews

<i>alcoholic content</i>	from 14% vol.
<i>acidity</i>	4,5 gr./l.

Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	180m above s.l.
<i>type of soil</i>	medium texture

Vinification & Ageing

<i>yield</i>	90 ql. per hectare
<i>vintage</i>	manual, selection in boxes II° and III° ten days of october
<i>vinification</i>	destemming, thermo-controlled fermentation at 25°C for 10-15 days of the whole pressed, wine drawing off and thermo-controlled refermentation at 20°C
<i>ageing</i>	50% in stainless steel barrels and 50% in oak barrels for 24/36 months
<i>bottling</i>	from june onwards
<i>selling</i>	after two months of ageing in bottle