



# Marchetti Montepulciano D.O.C.

(mohn-tay-pool-CHAH-no)

Famiglia Marchetti has been making wine in the Marche region for over a century, and for at least 50 years, have produced one of the top Montepulcianos (Rosso Conero) made anywhere. In our opinion, Marche produces the greatest, most elegant expression of the Montepulciano grape; and few, if any, are making this wine better than Maurizio Marchetti. Known for his impeccable Verdicchio in the States, he is famous for his red Montepulciano back home in Ancona. Laced with an intriguing smoky, cranberry spice and ripe plums, this Montepulciano is an everyday favorite for both sides of the Atlantic.



 LOCATION	<b>Marche, Italia.</b> <i>(Just outside Ancona)</i> 21 hectares. 150-200 meters.	 SOIL	Clay, limestone, and sand.
 ESTATE	<b>Marchetti.</b> <i>(mahr-KAY-tee)</i>	 VINE	Spurred Cordon. Capovolto. 3,500 vines per hectare. 1 bottle per plant average yield.
 WINEMAKER	<b>Maurizio Marchetti.</b> <i>(mao-REET-see-oh mahr-KAY-tee)</i>	 VINIFICATION	Maceration for 10 days in stainless steel.
 VARIETALS	90% Montepulciano, 10% Sangiovese.	 BARREL	15-20 year-old Slavonian oak.
 RESIDUAL SUGAR	3.4 grams per liter.	 MATURATION	14 months in the barrel. 2 months in the bottle.
 ACIDITY	5.0 grams per liter.	 VINTAGE PRODUCTION	2,500 cases.
 ALCOHOL	13.5% by volume.	 FOOD PAIRING	Filet mignon, double-cut pork chop, and hearty Pecorino cheese.

