



Marchetti Villa Bonomi Rosso Conero Riserva I.G.T.

(vee-LAH bow-no-MEE ROH-soh KOH-nay-roh ree-ZAYR-vah)

Maurizio Marchetti's Rosso Conero Riserva is quickly becoming one of the singular best wines coming from the Marche. One of the greatest expressions of the Montepulciano varietal we have ever tasted, this sleek, muscular wine is aged 18 months in French oak, and like all of Marchetti's wines, consists of only free run juice! With enticing notes of exotic spice, vanilla, dried cranberry, and dark chocolate, this is one not to be missed.



LOCATION

Marche, Italia.
(Just outside Ancona)
21 hectares. 150-200 meters.



SOIL

Clay. Limestone. Sand.



ESTATE

Marchetti.
(mahr-KAY-tee)



VINE

Spurred Cordon. Capovolto.
3,500 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Maurizio Marchetti.
(mao-REET-see-oh mahr-KAY-tee)



VINIFICATION

Maceration for 20 days
in stainless steel.



VARIETALS

100% Montepulciano.



BARREL

1st and 2nd passage French oak.



RESIDUAL SUGAR

3.0 grams per liter.



MATURATION

18 months in the barrel.
4 months in the bottle.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

11.5% by volume.



FOOD PAIRING

Grilled Ribeye, lamb
and cave-aged cheeses.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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