



TERRA FAGETO



DI RUSCIO VITICOLTORE
TERRA FAGETO

SERRONE

ROSSO MARCHE
INDICAZIONE GEOGRAFICA TIPICA
PRODOTTO IN ITALIA



Serrone - Marche rosso IGT

Reserve

Serrone was born from an idea of Claudio Di Ruscio returning from a trip first to France and then to Bolgheri. After that trip, he desired to experience an international blend in our territory. The challenge was to produce great wines. He identified the most suitable area in Monte Serrone (hence the name of the wine) and planted the first scions in 1999.

Characteristics

Classification: Marche Rosso Igt "Serrone"

Year: 2017

Grape varieties: 60% Cabernet Sauvignon 40% Merlot

Vineyard location: Pedaso, Monte Serrone, contrada Belvedere. East-facing. Due to the promontory height, this area is always windy and illuminated all day long. The soil is clay loam and rich in iron oxide.

Vine training method: Guyot

Planting density: 4500 stumps per hectare

Yield per hectare: 0,8-0,9kg per vine

First year of production: 2001

Harvest period: late September for Merlot, late October

for Cabernet Sauvignon

Harvest method: hand picking, in crates, early in the morning.

Vinification: the harvest takes place in separate periods. Merlot is harvested first, generally towards the end of September, while Cabernet is harvested about a month later. Before bottling, the grapes age in small oak vats and then assembled. The destemmed and crushed grapes are placed in conical trunk vats where the fermentation starts spontaneously with indigenous yeasts, without controlled temperature. After 7-8 days, selected yeasts are added and the fermentation is completed, while maceration continues for about 20-25 days. Spontaneous malolactic fermentation and ageing in small oak barrels for 12 months.

Serving temperature: 19°C / 20°C

Analytical data

Alcohol content: 14.80% vol

Sugar content: 0.4 g/L

Acid content: 5.9 g/L

Extract: 37.70 g/L

Serving suggestions

Let the wine rest at least 20 days after shipping.

Organoleptic properties

Deep ruby red wine with purple hues. Scents of cherry, ripe blackberry, wild berries and maraschino stand out first on the nose. Eucalyptus and pepper then give balsamic and spicy notes enhanced by marked but elegant tannins. Masculine, balanced, persistent wine.

Food pairings

Perfect with pasta with tomato sauce, legume soup, lamb, goat and meat dishes with aromatic herbs.

Storage

Store the bottle horizontally, preferably in a dark and silent environment, with a temperature between 15 - 18 degrees and a humidity of around 50%. The wine lends itself to a further 15-20 years ageing.

