



### **“QVINTA REGIO” MARCHE I.G.T.**

It is with pride that we present this complete, authoritative wine. Its name is the one our territory was referred to as by the Romans: Quinta Regio, the fifth region of the Empire. A special selection of Montepulciano grapes is refined for five years in wood and glass, till a wine is obtained that stands out for its elegance, robust structure, extraordinary organoleptic characteristics and great vocation for ageing. Presented for the first time in 2004, it immediately received international recognitions.

**TASTING NOTES:** Intense ruby colour. Complex aroma with a note of ripe fruit, pleasantly spicy in harmony with the delicate nuances derived from refining in wood. Full-flavoured, rich and robust on the palate, with a balanced tannic backbone.

**GRAPE VARIETIES:** 100% Montepulciano.

**AVERAGE AGE OF VINEYARDS:** 30 years, with eastern-southern exposure, at a height of 250-300m.

**SOIL:** hilly, medium-textured, verging on clayey.

**VINE TRAINING TECHNIQUE:** Guyot and cordon training.

**YIELD PER HECTARE:** 35 HL/ha.

**HARVESTING:** second ten days of October, with handpicking in crates and selection of bunches.

**VINIFICATION:** fermentation and maceration for 2 weeks.

**REFINING:** in kegs and large barrels for 36 months, in bottles for 12 months

**IDEAL SERVING TEMPERATURE:** 16°C -18°C.