



Bertonaiia

Marche Rosso

Protected Geographical Indication

Production area

The grapes come from our vineyards located in the territory of San Ginesio, between 300 and 400 meters above sea level, oriented to South-East, on the hills surrounding the Fiastrella valley. The soil is medium textured, clayey, deep and fertile.

Grapes

Local red grapes.

Vinification and aging

The harvest is manual and respects the order of maturity: first Merlot and then Cabernet Sauvignon. The different varieties of grapes are vinified separately; the long duration of fermentation on the skins allows to extract the whole essence of the grape. After fermentation the wines are blended for the first stage of maturation in small oak barrels. After a long stay in barrels, when the wine has reached its proper maturation, is bottled. It follows a further period of aging in bottle and finally is ready for sale.

Organoleptic characteristics

Deep and impenetrable ruby color with garnet hues, aromas of dried red flowers, red and black ripe berry fruit with notes of jam, spicy, olfactory-taste intense, warm, vigorous, balanced, persistent, pleasantly tannic, harmonious.

Food pairings

Excellent with dishes of consistent structure such as roasts, stews and grilled red meat, game and stews.

Service temperature

18° C



www.terredisanginesio.it