

Moncaro

Cabernet Sauvignon Marche IGT Elianto

**Colore**

Red

Category

Still

Wine cellar

Moncaro

Region

Marche

Name

Cabernet Sauvignon Marche IGT

Elianto

Description

First courses with lamb ragout or meat sauces. Perfect with loin of veal, ossobuco, tripe and braised meat.

Vineyard region

Lacrima di Morro D'Alba DOC production area in the Province of Ancona.

Grapes

100% Lacrima; 10.000 Kg. of grapes per hectare.

Composizione suolo

Well balanced clay with a sandy texture of ground with macro and micro elements content.

Winemaking

Cold maceration of the juice before fermentation for a few days. Fermentation at controlled temperatures with maceration of the grape pulp and then maturation in stainless steel tank. The wine is refined in bottle for at least 3 months.

Tasting notes

Purple red in colour with an intense bouquet and persistent hints of violet, rose and red berry fruit. Soft and gentle taste, flowery and

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fruity.

Alcohol gradation

12,5% vol.

Acidity

5,30 g/l

Preservation

Store away from the light at a maximum temperature of 18-20°C.
Should be consumed at last two years following the harvesting.

Content

0,75 l

bt/ct

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