

Moncaro

Conero Riserva Moncaro DOCG Montescuro



Colore

Red

Category

Still

Wine cellar

Moncaro

Region

Marche

Name

Conero Riserva Moncaro DOCG
Montescuro

Description

Suitable for braised- or grilled meat like duck and goose, tripe. Best with fillet entrecôte of beef, shank or ossobuco of veal and also aged cheeses.

Vineyard region

Conero promontory.

Grapes

100% Montepulciano

Composizione suolo

Medium mix, with high supply of limestone and balanced levels of macro and micro elements.

Winemaking

Fermentation in steel tanks and maceration on the skins. Refinement in little barrels for 12 months and maturation in bottle for 6-12 months.

Tasting notes

Deep ruby red colour with garnet tints. Bouquet of ripe red flowers with spiced, airy scenting, tangy, dry, harmonious and sapid taste.

Alcohol gradation

13% vol.

AMBRE srl
Via Cesare Taiti, 18/B
I-38017 MEZZOLOMBARDO (TN)

t +39 0461 609385
f +39 0461 600038
info@ambrewines.com

Ambre

Moncaro

Conero Riserva Moncaro DOCG Montescuro

Acidity

5,10 g/l

Preservation

Best consumed within a 3 or 4 years following harvesting.

Content

0,75 l

bt/ct

6

AMBRE srl
Via Cesare Taiti, 18/B
I-38017 MEZZOLOMBARDO (TN)

t +39 0461 609385
f +39 0461 600038
info@ambrewines.com