

PASSION FOR VERDICCHIO

Lamelia

Marche IGP Rosso

This is a very modern red with fruity red tones typical of the Syrah region, with an international character thanks to the power and texture of Merlot and a delicate vanilla making it both soothing and elegant.

Type of wine	Mature red.
Production area	Colline di Matelica (MC) – 350 m a.s.l.
Soil type	Grainy with minor clay content.
Grape variety	50% Syrah, 50% Merlot
Yield per hectare	90 – 100 q
Processing	Polyphenolic and aromatic mature ripening grapes picked by hand, smearing and soft pressing, fermentation with maceration for seven to ten days on peels with periodic replenishment, racked, and malolactic fermentation with selected bacteria.
Maturation	Syrah: in stainless steel containers; Merlot: in French oak barrels for 8-10 months with light roasting. Bottled for at least four months.
Colour	Intense red with ruby highlights and slight garnet tones.
Bouquet	Ripe fruit with tones of small fruits (blackberry, raspberry and currant), pepper and tones of vanilla and tobacco from the woodlands.
Flavour	Delicate and soft bodied, extensive structure and velvety tannins, with deliciously fresh finish.
Consumption	It can mature from two to four years.
Matches	Sliced and cured meats, meat, red meats and mature cheeses.
Serving temperature	16-18° C

