



## MARSO

### LOCATION:

Italy > Abruzzo  
> Montepulciano d'Abruzzo DOP

### VARIETY:

Montepulciano

### WINEMAKER:

Dario Bove



## SCIENCE

ABV: 14%

SUGAR RATE: 3.5 g/L

TOTAL SO<sub>2</sub>: 100 mg/L

TOTAL ACIDITY: 5.8 g/L

# “Marso” Montepulciano d’Abruzzo

## EXPERIENCE

**NAME:** Marso is dedicated to the “Marsi” people who settled the Abruzzo territory in the 1st millennium BC. In 91 BC they fought the Roman empire for citizenship which led to the unification of the Roman states making way for the Roman Empire.

**CHARACTER:** Aged at the winery to full maturity, the color is dense ruby red with purple hues. Powerful aromatics with ripe blackberry, cassis, spice, and balsamic. The palate is lush and full with great structure and power.

**ENJOY WITH:** Rich and robust red meats or game, hearty comfort foods. Ideal with the local cuisine called Arrosticini, lamb kabobs on a skewer. Aged, rich cheeses.

**BEST RESULTS:** Traditionally served 65-70° F, allow the wine to breath 30 minutes before serving.

## EXPRESSION

**FERMENTATION:** Harvested in late October, maceration and fermentation for 15 days in concrete vats with local yeast cultivated from estate vineyards.

**ELEVAGE:** Aging is conducted in both, cement (1/3) and French Allier barrels (2/3) for 12-14 months before bottling. The wine rests in bottle until completely mature before release.

**FINING AND FILTERING:** Clarification with clay, cartridge filter - no animal products are used, vegan.

**SULFUR:** Addition of sulfur at vinification, minimal sulfur used at bottling when necessary.

## SOURCE

**FARMING:** Sustainable and integrated farming with the propagation of natural predators of harmful insects and microorganisms.

**LAND:** 20 hectares with diverse elevations between 650-1,300 feet a.s.l. South, southwest exposures; rocky, dense calcareous clays.

**VINE:** 20-40 year old vines with a mixture of Abruzzese Pergola and Guyot.

**HARVEST AND PRODUCTION:** Hand-harvested estate fruit, 10,000 case production.

