

TABANO

Marche IGT Rosso



TABANO

Marche IGT Rosso

Red Tabano is a well-structured wine obtained from pure Montepulciano grapes. Matured for 12 months in cement tank and barrels. Then for 12 months in bottles, the characteristics of the great Montepulciano are enhanced to the full maintaining and bottled offers a good tonic character to its fruit.

▪ Production area	Hills around the Castle of Jesi, Tabano countryside
▪ Vine variety	Pure Montepulciano
▪ Terrain	Clayey soil
▪ Cutting system	Spurred cordon
▪ Plants per hectare	About 5,500
▪ Yield per plant	About 1-1,3 Kg
▪ Vinification	Maceration with the skins for 15 - 18 days; with temperature control of the cap at about 25° C. Maturation in small oak barrels for the 12 months following the grapes' harvest. Subsequent ageing in bottles up to the wine's marketing.
▪ Alcohol content	13,5% - 14% vol. varying, depending on the vintage
▪ Net dry extract	30 - 34 gr/lit varying, depending on the vintage
▪ Colour	Deep and impenetrable rubin red with garnet red shades
▪ Fragrance	Intense fragrance with scent of plum, blackberry, sour cherry in the right mix of balms and spices
▪ Taste	Extremely full-bodies and rich, with a consistent and soft final taste of tannin
▪ Food pairings	Roast meat and noble game, "pecorino di fossa" cheese and other medium-long aging cheeses
▪ Serving temperature	18 - 20° C



MONTECAPPONE
PROPRIETARI VITICOLTORI
MIRIZZI