



Oasi degli Angeli - Marche Rosso, "Kurni"



Appellation: Marche Rosso IGT

Type: Red, dry

Grape Varietal: 100% Montepulciano

About the Montepulciano grape variety: Montepulciano vines are planted over a large part of central Italy, and it is an authorized variety in 20 of the 95 Italian provinces. But it is widely planted above all in two regions: Abruzzo, where it is the source of the excellent Montepulciano d'Abruzzo, and the Marche, where it is an important component of DOC red wines such as Rosso Conero and Rosso Piceno. It is cultivated as well in the regions of Molise and Puglia. Montepulciano is capable of producing a reliable quantity of mature, deeply colored grapes that result in wines with a healthy level of alcohol and extract. The variety has a large quantity of anthocyanins (the substances that give color to red wine).

Region: Marche

Production area: Cupra Marittima (Ascoli Piceno), Marche, Italy

Vineyard: 9.75 hectares (24.0 acres); no use of chemical fertilizers, pesticides, or herbicides

Vineyard exposition and altitude: South, 100-250 meters (330-820 feet)

Vineyard soil type: loose, pebbly, sandy, silty, with chalk

Vine density: Older plantings: 7,000 vines / hectare (2,850 vines / acre); Younger plantings: 13,000, 15,000, and 22,000 vines / hectare (5,300, 6,100, and 8,900 vines / acre)

Vine training method: Spurred cordon and bush-trained

Average age of vines: 50 years

Vineyard Notes: **Time and method of harvest:** by the middle of October

Yield: 1800 Kg/Ha (0.8 tons/acre)

Vinification: 60% vertical barriques, 40% stainless steel (without temperature control)

Fermentation time: 10-15 days

Maceration time: 20-25 days

Malolactic fermentation: In wood, naturally and slowly

First Year of Production: 1997

Aging: In barriques (200% new) from various coopers per 20-22 months

Winemaking Notes: **Bottling:** Without fining or filtration

Annual production: 5,700 bottles

Serving: We recommend decanting before serving the wine, in order to best appreciate the work in the vineyard that we try to reflect in the wine. Our wine is bottled with the same care and respect that we practice in the vineyard; we do not use any type of fining or filtration. As a result, there may be some natural CO2 present in the wine. All of these practices are intended to maintain the integrity of all the components of the fruit from the vineyard and to let them speak as clearly as possible from the bottle.

Tasting Notes: