



## Valter Mattoni Marche Montepulciano, "Arshura"



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<b>Appellation:</b>	Marche IGT
<b>Type:</b>	Red, dry
<b>Grape Variety:</b>	100% Montepulciano
<b>Producer:</b>	<u>Mattoni, Valter</u>
<b>Region:</b>	<u>Marche</u>
<b>Vineyard Notes:</b>	<p><b>Production Area:</b> Hills around the village of Castorano, in the Southern Marche region with a South/Southern Exposure.</p> <p><b>Vineyards:</b> 2.8 acres at 700 ft above sea level.</p> <p><b>Soil:</b> Medium texture, on a clayey base</p> <p><b>Planting system:</b> Spurred cordon</p> <p><b>Vine density:</b> 1.400 per acre</p> <p><b>Yield per acre:</b> 2 tons</p> <p><b>Harvest:</b> Late September/early October</p>
<b>Winemaking Notes:</b>	<p><b>Aging:</b> 16 months in new French oak and 4 months in the bottle.</p>
<b>Tasting Notes:</b>	<p><b>Tasting Notes:</b> Arshura is big on the nose recalling some Rhone wines, not clean but intriguing, very spicy, with notions of salt and rock. In the mouth shows slightly softer and clean with a pleasant acidity. The after taste carries notes of fruit.</p> <p><b>Food Pairings:</b> A wine best suited for elaborated meat dishes, roast meats, ripe cheeses, game dishes and pâté.</p>

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