



VINITY  
WINE COMPANY

## Oasi degli Angeli Marche Rosso "Kupra"

**Appellation:** Marche Rosso IGT

**Type:** Red, dry

**Varietal:** 100% Bordō (Grenache biotype)

### Tasting Notes

**Color:** Ruby red.

**Bouquet:** Intense aromas of red fruit, black cherry, spice, aromatic herbs, and vanilla.

**Taste:** The taste is fruit-sweet but elegant. Tannins are smooth and persistent.

**Alcohol:** 14.5% (varies with vintage)..

**Total Acidity:** 6.05 g/L.

**Residual Sugar:** 3.15 g/L.

**Sulfite:** 88 mg/l

**Serving Suggestion:** Serve at a 18-20 °C (64-68°F) We recommend decanting before serving the wine as there is no 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.

### Pairing

Red and white meats.

### Vineyard Notes

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

**Vineyard exposition and altitude:** South, 350 meters (1,150 feet).

**Vineyard soil type:** Loose and fossilized.

**Average age of vines:** Over 100 years.

### Winemaking Notes

**Time and method of harvest:** by the middle of October and the bunches are selected one by one.

**Vinification:** The entire production of Kupra ferments in one egg-shaped concrete tank.

**Aging:** 18-months in new barriques, which are changed after 9 months..

**Bottling:** Without fining or filtration.

**Annual production:** Varies from around 600 to 1,100 bottles.



*Oasi degli Angeli comprises 160 acres where Marco Casolanetti and Eleanora Rossi cultivate wheat, fruit, livestock and olives, along with vineyards from which they make a little wine. Rossi's family had owned land in the Marche for centuries, but in the early 1990s, her parents said they were contemplating selling out. The young couple decided they would move to the country and take over. Casolanetti and Rossi are the first generation to focus the property on their old-vine Montepulciano and Bordō (the local Grenache). They use remarkably high planting density and his vines produce very low yields per plant. This gives his wines incredible focus and purity. In the cellar, only the best (untreated) Grenier new French oak is used, no sulfites until bottling, and ample time in bottle before release, creating some of the most exciting and elegant wines to come from the Marche.*