



VINITY  
WINE COMPANY

## Oasi degli Angeli Marche Rosso "Kurni"

**Appellation:** Marche Rosso IGT

**Type:** Red, dry

**Varietal:** 100% Montepulciano

### Tasting Notes

**Color:** Deep dark red.

**Bouquet:** Deep and rich aromas of dark fruit and earth with layers of complex spice.

**Taste:** Dense and rich with dried and candied fruit notes, the wine can verge on sweet, but is balanced by bright acidity and fine tannins.

**Alcohol:** 14-15% (varies with vintage).

**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. 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

A great match with foods that are slow cooked, flavorful but delicate, such as beef short ribs, *osso buco*, or lamb shanks.

### Vineyard Notes

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

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

**Elevation:** 100-250 meters (330-820 feet) a.s.l.

**Exposure:** South.

**Soil:** Loose, pebbly, sandy, silty, with chalk.

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

**Vine training method:** Spurred cordon and bush-trained.

**Average age of vines:** 60 years.

**Yield:** 1,800 kg/ha (0.8 tons/acre).

### Winemaking Notes

**Time and method of harvest:** By hand in the middle of October.

**Vinification:** 60% vertical barriques, 40% stainless steel (no temperature control). Fermentation lasts 10-15 days and Maceration is for 20-25 days. Malolactic fermentation occurs in wood, naturally and slowly.

**Agging:** In barriques (20% new) from various coopers per 20-22 months.

**Bottling:** Without fining or filtration.

**Annual production:** About 5,700 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.