



## Selvagrossa Marche Rosso Muschén

### Overview

- A juicy, coastal red from the hills of Le Marche just above the Adriatic, Muschen is all about freshness, energy, and drinkability. Crafted from organically farmed vineyards by the Taddei family, it bursts with red cherry, wild berries, Mediterranean herbs, and a subtle sea-breeze salinity that runs through the finish.
- Muschen is a fruit-fly in the local dialect. This annoying little insect is also Alberto Taddei's nickname! Light on its feet but full of character, this is the kind of red that disappears fast—serve it slightly chilled and let it shine with simple, flavorful food.

**Appellation:** Marche Rosso IGT

**Type:** White, dry

**Varietals:** 50% Sangiovese, 30% Merlot and 20% Cabernet Franc

### Winemaking and Vineyard Notes

**Production Area:** Hills of Pesaro, 12 km east of the Adriatic coast.

**Soil:** Cabernet Franc and Merlot come from soils planted to clay and sand.

Sangiovese is planted to limestone and sand: calcareous soils

**Training System:** Spurred cordon pruning

**Density:** 6,900 vines per hectare

**Production:** Varies by vintage, but is typically only a few hundred cases annually.

**Vinification:** The grapes are de-stemmed and the must is punched down. Temperature control fermentation is at 22-24 C. There is a four day maceration after fermentation. Vinification takes place in 50 to 80 hl stainless steel vats. The wine remains on the lees in stainless steel tanks for three months. Then blended and bottled by the end of May/beginning of June. There is no oak.

### Tasting Notes

**Color:** Bright ruby red.

**Bouquet:** Red cherry, wild strawberry, cranberry, Mediterranean herbs, and subtle earthy spice.

**Palate:** Juicy and vibrant, showing lively acidity, soft tannins, and a distinct saline, mineral undertone. A savory finish adds depth and persistence while maintaining a fresh, coastal energy.

### Food Pairing

Best with simple, flavorful dishes like grilled sausages, roast chicken with herbs, or pizza and rustic tomato-based pastas where its bright acidity and juicy red fruit can cut through richness. It also pairs beautifully with lightly aged cheeses and Mediterranean fare, echoing its savory, coastal character and subtle herbal edge.



**Selvagrossa** is a small, family-run estate in northern Le Marche, just a few kilometers from the Adriatic coast near Pesaro, founded in 2002 by brothers Alessandro and Alberto Taddei. The Taddei family has deep agricultural roots in the area, and the brothers grew up surrounded by the mixed farming landscapes and rolling coastal hills that now define their vineyards. What began as a modest family project—reworking parcels of inherited land and replanting them with a focus on quality over quantity—gradually evolved into one of the most respected artisanal estates in the Pesaro hinterland.