



# MARCO ROSSO

## VENEZIA GIULIA

INDICAZIONE GEOGRAFICA PROTETTA

CABERNET FRANC 70% - MERLOT 30%

Marco Rosso represents the product of our great union.

It is produced by Marco with 70% Cabernet Franc grapes and 30% Merlot.

Both varieties are quite generous therefore every year, before vintage, during the first days of August, about half of the grapes are removed allowing not more than 6/7 bunches of grapes per vine to ripen (the best). This kind of thinning is a very painful process, last effort before grape harvest. When we were little, grandparents Antonio and Irma would collect in a bucket all the grapes that fell during picking, nothing could be wasted. But nowadays this is the only path to quality achievement.

Grapes are picked manually and put in crates, removed from the stalks and then the must undergoes draining. It is subsequently macerated for 14 days and put in new French oak casks, decanted only once and left to complete malolactic fermentation before bottling.

Marco Rosso does not undergo clarification but only light filtration. The vineyard is situated in the county of San Quirino (PN), in the small locality of San Foca, near the Cellina torrent, in the area named "alti magredi" at an altitude of 180 meters sea level.

SOIL: gravel and stones

ALCOHOLIC GRADATION: 13% VOL

DURABILITY: 5/10 years

SERVE: 16/18 degrees

BOTTLES PRODUCED: 2.000pcs in the size 0,750 Liters

SUGGESTED ACCOMPANIMENT: excellent with venison and game



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