



FATTORIA FORANO

Almajano Colli Maceratesi Rosso DOC

In the secondary road that leads to Appignano are the remains of the ancient Church of Santa Maria di Almajano, a name that originates from the worship of the god "Almus", the one who comforts. The same love for tradition has led us to the recovery of the Vernaccia Nera and Lacrima vines which, together with a Sangiovese base, give life to this Riserva of Colli Maceratesi Rosso.



PRODUCTION AREA	Appignano (Macerata)
VINEYARD POSITION	300 mt above sea level
GRAPE VARIETIES	Sangiovese, Lacrima, Vernaccia nera
VINEYARD EXPOSURE	South
HARVEST PERIOD	October
GRAPE HARVEST	Hand Selection

VINIFICATION

Soft press of destemmed grapes. Fermentation in European oak vats with punch down, maceration and temperature control for up to 30 days. After malolactic fermentation, the wine undergoes 24-36 months of refinement in large casks and small barrels. The wine then spends a further 8 months in the bottle before it is released.

FEATURES

Deep Ruby-red with garnet highlights. It opens with intense and slightly spicy notes, followed by red berries and floral notes. Dry, rich and velvety in the mouth with great structure leading to a long finish.

SERVING SUGGESTIONS

Strong flavored dishes, red meat, game as well as cured meats and cheese.

RECOMMENDED SERVING TEMPERATURE

Recommended serving at a temperature of 18 °C and best if decanted.

