



FATTORIA FORANO

Montelipa Colli Maceratesi Rosso DOC

The project for the enhancement of indigenous vines, carried out over the years by our family, finds in this wine one of its highest expressions. Montelipa, blend of Sangiovese, Lacrima and Vernaccia Nera grapes, is in fact able to fully convey the characteristics of our territory.



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| 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

At controlled temperature in wood, followed by a minimum 4 months in oak casks.

FEATURES

Ruby red. Hints of rose, blackberry and blackcurrant mixed with a light undertone of white pepper. Smooth and well-balanced.

SERVING SUGGESTIONS

Cold meat and cheeses, legumes soups, lamb, and game.

RECOMMENDED SERVING TEMPERATURE

Best served at 16/18 degrees.

