



## UVE DI MARTE WINE

Denomination: IGT

Grapes: Montepulciano + Shiraz

Plants age: 4 years

Training system: Guyot

Vines/ha: 5.000

Production area: the hills of Castiglione  
in Teverina municipality

Altitude: 200 mt/absl

Resting area: hills

Yield per vine: 0,9 - 1 kg

Vintage period: from second week of September  
and the first of October

Vinification: destemming, alcoholic fermentation,  
short maceration at the end of fermentation.

Ageing: in bottles for 6 months.

Rosé wine obtained by red grapes of Montepulciano white-wine fermented, harvested by hand in 15Kg cases in the first week of October.

The bunches are carefully selected before destemming, the fermentation takes place in steel thermo-controlled winemakers at low temperatures and then aged for 6 months in bottles before being put on the market.

The colour is soft rose with bright tinges and carnation aroma, roses buds and fresh fruit that will make pleasant your summer days.

