



FINOCCHI

VITICOLTORI



GIOVE - Marche I.G.T. Sangiovese

GRAPE TYPE: Sangiovese

VARIETAL: Janus

TYPE OF CULTIVATION SYSTEM: Guyot.

PLANTING DATE: 2004

TYPE OF SOIL: Calcareous, Sand, Clayey.

EXPOSURE VINEYARDS: Southern.

YIELD IN VINEYARD: 2 Kg/plant.

HARVESTING METHOD: By hand, intocrates wiyh grapes selected in vineyard.

VINIFICATION: Destemming and subsequent fermentation in temperature-controlled vats with brief pumping. Maceration for 15 days and aging for 10 months in large oak casks.

ALCOHOL: 14 % vol.

PAIRINGS: Cold cuts, roasted meats, grilled meats, fresh and medium seasoned cheeses.

Serving Temperature: 18 °C.

TASTING NOTES:

Color: Ruby red with crimson highlights.

Nose: Aromas of woodland berries, such as blackberries and currants, together with light spicy notes.

Taste: A soft onset with nice acidity, then fruity and floral retro-nasal notes.