



VIGOR

Marche IGT Sangiovese-Merlot

Grape varieties

Sangiovese 75%, Merlot 25%

Area of production

Marche

Vigor is a fruit-driven red wine produced by Sangiovese and Merlot grapes grown in the Marche hills, rolling down the Apennine Mountains to the Adriatic sea.

GENERAL CHARACTERISTICS

Vineyard

The vineyards are situated at about 150 meters above sea level, with exposure to the south-east. The soil started out as marine formations from the Pleiocene-Pleistocene era and consists of a calcareous clay loam. The yields average between five to six tons per hectare.

Harvest

The harvest is carried out by hand and takes place from the beginning of September with the picking of Merlot grapes, up to the last days of the month when the Sangiovese - a fairly late variety - has reached peak condition with an balanced phenolic ripening.

Vinification

After destemming and a soft pressing, must ferments at a temperature of 26-28°C in a steel tanks for 10/12 days. Once alcoholic fermentation is completed, wine undergoes malolactic fermentation then moves on to the ageing process. The Merlot wine ages for a period of about 8 months in small oak barrels on their third or fourth time of use, while the Sangiovese in stainless steel vats. After assemblage, Vigor rests in bottle for a further 6 months.

Available formats

75 cl bottle

TASTING SUGGESTION

Serving glass

Large glass with a fairly broad body to allow the full development of aromas.

Pairings

A perfect match for red meat, game of feather and medium-aged cheese.

Ideal serving temperature

18°C