

# nono senso

MARCHE RED I.G.T.



## Sensory profile

purple red, red fruits and marmalades while cooking,  
sweet tannins to the palate, dried plums



## Grape varieties

Cabernet and Sangiovese



## Plot

argillaceous



## Cultivation

Guyot



## Vinification

maceration of 15 days at 26°C



## Maturation

in stainless steel for at least 12 months



## Fining

for at least 6 months in bottles



## Best served

16° - 18° C



## Goes with

pasta dishes with red sauces, beefsteak

