

Eris

MARCHE RED I.G.T.



Sensorial profile

ruby red fill intense red, red and purple fruits, old red rose, to the palate it is harmonious, fruity



Grape varieties

Montepulciano, Cabernet and Merlot



Plot

argillaceous



Cultivation

Guyot



Vinification

maceration of 10 days at 26°C



Maturation

in stainless steel for at least 8 months



Fining

for at least 6 months in bottles



Serve

16°- 18° C



Goes with

everything with red sauces, meat dishes

