

## **Fattoria Colmone della Marca, Marche, Italy**

The Marche wine region extends from the Appenine mountain range until the Adriatic sea: Fattoria Colmone is located in the territory of San Severino Marche in Central Italy, an area known for excellent wine production.

### Ciacco da Colmone + 897009 \$39.99



**DOC of the Sanseverino Moro territori, Montepulciano (60%) Sangiovese (40%);** Vinified in stainless steel tank, aged for 18 months: part in seasoned wood, part in toasted wood. A red wine of unmistakable personality, elegance, style and great longevity.

**Sensory Characteristics:** An intense ruby red with purple tones. On the nose, fragrances of ripe red fruit and intense flowers. The palate is smooth and full, with good weight and complexity, thanks to prominent redcurrant and wild red berry fruit flavours, which harmonize with vanilla, cedar, tobacco and chocolate aromas. A crisp acidity and balanced tannins support it through an appealing, lingering finish.

**Serving suggestions:** elaborate antipastos, aged cheeses, red meat and pasta dishes, excellent

as a wine to be savoured gently while appreciating good company and conversation. *Serving Temperature: 18°-20° C.*

### || Ciarliero +99507 \$27.99

**Vernaccia IGT semi-sparkling (100%)** one of the oldest native varietals of Italy; created using the charmat method in autoclave (pressure tank), is refreshing and easy.

**Sensorial characteristics:** ruby red, vivid perlage, fine, persistent; on the nose, rich in red fruits and some undergrowth; on the palate refreshing, sapid, with hints of sweetness, good structure and warmth.

**Serving suggestions:** evening appetizers, cured meats and cold antipasti, red sauced pastas, fresh cheeses, excellent with "ciauscolo" (a type of salami) from the Marche and red meats, great wine to enjoy with company. *Serving Temperature: 12°-15° C.*



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### Bianco del Moro +181974 \$29.99



**100% Sangiovese IGT, white vinified;** this wine is a true expression of the “genius loci” of the hills of San Severino in the Marche region. It expresses the refined elegance of a great white, with the full body and structural harmony of a great red.

**Sensory Characteristics:** An aristocratic, powerful and multifaceted white. Colour: full white with golden hues. Intensely powerful and elegant aromas of white flowers, with hints of mature fruit: apple and peach. The palate is fresh, round, rich and full-bodied. This wine is fully expressive of the terroir.

**Serving suggestions:** elaborate seafood appetizers, fresh and mildly aged cheeses, white meat and light sauce pasta dishes, excellent with roasted fish. *Serving Temperature: 10°-12° C.*

### Il Merlo Albino +182048 \$29.99

The 100% Merlot IGT **white vinified**, a varietal which has adapted perfectly to the microclimate of the Alto-Macerata hills in the Marche region.

**Sensorial characteristics:** Total white with rose and copper highlights; on the nose intense aromas of red fruit, undergrowth and aromatic herbs; well balanced with a dry intense and sapid palate, with hints of mature fruit followed by an array of light spices and a long finish.

**Serving suggestions:** elaborate seafood appetizers, fresh and mildly aged cheeses, white meat and light sauce pasta dishes, excellent with roasted and fried fish. Perfect with entrées with delicacies like, truffles and mushrooms. *Serving Temperature: 10°-12° C.*

