



MONACESCA

— ESTD 1966 —

Camerte

This wine, whose name refers to our Camertina valley, wants to revive ancient and little-known red wine traditions of the Matelica area, dating back to the early 1900s, with the aim of combining the elegance and softness of Sangiovese with the concentration and power expressed by the Merlot grown in our territory.

The result is a fusion of character and elegance, with a very sweet tannic component, which gives the product great drinkability. The color is intense ruby, almost impenetrable, and the nose is rich in fruit (blackberry, cherry) complexed and amplified by the use of small oak barrels used for refinement.



Appellation:

Marche Rosso IGT

Grapes:

Sangiovese Grosso, Merlot

Vineyard:

400 m a.s.l.

Average age of vines:

15 years

Vinification:

Hand picking into shallow boxes, light crushing-destemming, then fermentation in steel at 28°C. Frequent pumpovers at initial stages were followed by délestages to cool must; after a maceration on the skins of about 20 days, the wine was pressed into oak barriques no older than 3 years. After maturation for about 6 months, the two wines were blended and given an additional 6 months stay in oak, bottling, followed by 6 months bottle aging. The wine was released about 2 years after harvest

Cellaring potential:

< 10 years