



TENUTA LE QVINTE®

AZIENDA AGRICOLA TENUTA LE QVINTE SRL
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Rosa di Marmorata

LAZIO
IGT

This wine is obtained from a careful manual grape harvest company. It ends, enveloping scents, well-structured and intense persistence. It accompanies well roasts, grilled meats, cheeses of medium and long aging.



TYPE: red

GRAPES: red berry grapes from Lazio

AVERAGE PROOF: 13% vol.

BOTTLES PRODUCED: 25.000

GRAPE HARVEST: 2012

PRODUCTION TECHNIQUES

From well exposed vineyards the best cesanese, montepulciano and merlot grapes are harvested. Fermentation takes place in specific wine-producing vats at a temperature between 22-25° C and every three hours, including at night, the entire product is punched down (basically the skins are immersed in the must). For the entire duration of the alcoholic fermentation, a metered quantity of oxygen is placed inside the vat each day in order to obtain the best yeast production (micro-oxygenization).

This operation ensures that the finished wine has an all-round better taste and scent. Rasa Marmorata matures on the noble dregs for at least 5 months.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: ruby red with garnet reflections

BOUQUET: strong herbal scent, accompanied by hints of mixed berries, vanilla and spices

TASTE: full, with excellent structure and a long lasting taste

FOOD COMBINATIONS

Excellent with all those dishes that require an elegant and great quality red wine.

HOW TO SERVE

In a stem glass for red wines at a temperature of 18-20° C.