



LACANOSA



## MUSÈ MARCHE IGT ROSSO

*Musè represents our finest interpretation of Montepulciano, a tribute to man's close bond with this mountain territory where an impervious nature rules supreme. And while it makes work in the vineyard extra strenuous, the same impervious nature also provides fruits of great elegance and delicacy. One example is our Musè wine, which takes for a name an expression from the local dialect: "a face with nice features."*

**GRAPE VARIETY:** 100% Montepulciano.

**VINEYARDS:** at 350 meters above sea level, spurred cordon system; with 4,545 vines per hectare.

**VINIFICATION:** traditional destemming and maceration for 12-16 days at a controlled temperature (max 28 °C).

**MATURATION:** in casks (5 hl) of variously toasted French oak, for 12 months.

**AGING:** after bottling, 8-10 months in the cellar at a controlled temperature (15 °C) to develop the bouquet.

### TASTING NOTES

**Color:** dark ruby red. **Aroma:** a complex and penetrating bouquet with wild berry, plum and tobacco notes, plus sweet, spicy, toasty hints. **Flavor:** rich and full, with good structure and aromatic persistence. Smooth tannin thanks to long cask aging. Intense finish.

**ALCOHOL CONTENT:** from 13% to 14% IN VOL depending on the vintage.

**SERVING SUGGESTIONS:** excellent with roasted or spiced game meats (non bird), filet mignon with white truffle, grilled or braised meats.

**IDEAL SERVING TEMPERATURE:** 18 °C.

**SHELF LIFE:** over five years if kept properly.