



LACANOSA

PACTUM

ROSSO
MARCHE IGT

"Pactum", From Latin an Agreement. The union of five grapes varieties long aged in individual tonneaux creates a powerful melody, a complex, elegant wine, rich in nuances.



GRAPE VARIETY: Merlot, Cabernet Sauvignon, Montepulciano, Sangiovese, Petit Verdot.

VINEYARDS: at 450 meters above sea level, spurred cordon system; 4,000 vines per hectare.

VINIFICATION: traditional destemming and maceration for twelve-fourteen days at a controlled temperature (max twenty-six).

MATURATION: each wine is aged individually in Allier tonneaux (5 hl) of different toasted French oak, for twenty four months. After blending, they rest again in tonneaux for another six months.

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

TASTING NOTES

Color: deep ruby-red color, almost impenetrable texture.

Aroma: the nose offers a complex bouquet: marasca cherry, blueberry, blackberries, prunes, and spicy notes.

Flavor: it is dense, warm with a long savory and enveloping finish. Full-bodied tannins made elegant by the toasting of precious woods.

ALCOHOL CONTENT: from 13,5 to 14,5% IN VOL depending on the vintage.

SERVING SUGGESTIONS: excellent with roasted or barbecued meats with truffles, braised meats, aged cheeses.

IDEAL SERVING TEMPERATURE: 18 °C.

SHELF LIFE: over five years if kept properly.