



Agricola CONATI di Marco Conati e C. sas

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Rosso di Marco

CLASSIFICATION: Typical Geographic Indication

PHILOSOPHY OF PRODUCTION: the producer's idea of placing side by side Valpolicella traditional red wines and a modern one, connected with both local and international vines, is carried out by the creation of the red wine "Rosso di Marco", an elegant and high quality product, which completes the red wine choice of Conati's farm.

VINE: Corvina, Corvinone, Rondinella 40 %, Merlot 30 %, Teroldego 15 %, Oseleta 10 %, Croatina 5 %

WINEMAKING/REFINEMENT: the different ripening steps of the vine sorts and the complete maturing of grapes on the plant serve as a production basis of this wine. As soon as the grapes ripen, they are picked off by hand, put in crates and taken in cellar, where they turn separately into wine. The long lasting cold maceration, followed by fermentations under controlled temperature along with daily remontages (pumping over of must onto the surface covered with marcs) and soft working of the marc hat (fr. chapeau), allows the transformation of must into wine in a very long period, but it aids the highest extraction of tannins, colouring agents and flavour compounds from the grape skins. The maturation in durmast barrels takes 24-26 months. Only at the end of this refinement the blend will be made, which will stand for some months in cement tanks, necessary for the complete wine blending, before it is bottled.

DESCRIPTION: violettish ruby red. As regard scent lightly spicy with signs of red fruit, redcurrant and never too ripe blackberry. As regard the taste it flows into the mouth thick and wrapping with intense but soft tannins and a finale reminding of tobacco and liquorice.

COUPLING: strong wine, it matches many dishes like pasta, meat sauces or risottos. Ideal with red meat, game and ripened cheese.

