



TORRE DEL MARINO



de Macte

Macte means “good job”! The wine reflects the hard work it takes to make a full-bodied expression of Sangiovese that will reward the effort.

HARVEST: In September the grapes are harvested with the most modern mechanical operation to assure complete ripeness and maturity. Made from organic grapes.

VINIFICATION: With 25 days of skin contact during maceration the wine becomes a complex and deep dark crimson color. Aging in used 500 liter French oak barrels for 18 months gives added complexity.

TASTING NOTES: An intense and complex dry wine with obvious red fruit, cherry and plum flavors, de Macte has a rich taste with notes of pepper and spice. Smooth tannins ensure the wine is enjoyable upon release and will continue to improve for several years.

Alcohol Content 13,5% by Volume

Grapes Sangiovese grapes selected from several vineyard sites

Size 750 ml

Serving Temperature 15–18°C.

Serving Suggestions

Here is the perfect wine for red meat, grilled or roasted lamb or beef and mature cheeses. Try it with chocolate at dessert for a special treat!

