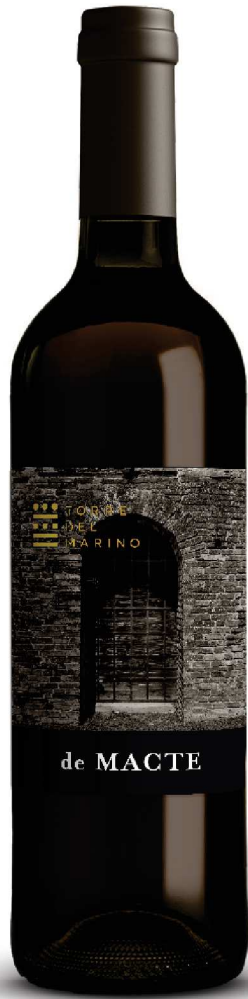




TORRE DEL MARINO



## 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.

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**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!