TENUTA MARINO

VIAGGIO 2018

IGT MARCHE ROSSO

REGION: ITALY / MARCHE / PROVINCE OF ANCONA

GRAPES: 35% SANGIOVESE GROSSO, 35% MONTEPULCIANO, 15% CABERNET SAUVIGNON, 15% MERLOT

APPELLATION: MARCHE ROSSO IGT

TECHNICAL DATA

PH: 3.48

ACIDITY: 5.75 G/L

ABV: 13.7%

"Viaggio" signifies both the distances travelled and the lengths of change the Marino family undertook when initiating their new endeavor and lively hood, Tenuta Marino. Founded in 2018, the Marino family set out to produce quality wine when moving to Monterado, a small town on the Adriatic coast of Central Italy. The grapes are sourced on their 4-hectare parcel at 100 meters elevation, with predominantly calcareous clay soils mixed with Adriatic silt and sand. Common to the region, the primary grape varieties in this blend are Montepulciano and Sangiovese, both which thrive in the warmth of the low-lying hills on which the vineyard resides. Two tried and true international grapes are a welcome addition to the blend; Cabernet Sauvignon, adding structure and depth, and Merlot which finishes-off the blend to add its juicy, elegant tannins, and adaptability to this medium bodied wine. The 20+ year old vines have a density of 4,000 vines per hectare, producing between 6-8 tons per hectare, depending on the season. The final blend is decided each year to show the best qualities of these treasured grapes, based on the unique conditions of each harvest.

HARVEST

After an extremely hot and dry 2017, leading to small yields, the first harvest for Viaggio was a very balanced, temperate year with a rainy spring followed by a hot summer and rain throughout the seasons. Harvest began in late August with the Merlot grapes, followed shortly after in early September with the Sangiovese and Cabernet. The Montepulciano was the last to be harvested in mid October. The first harvest had great fruit and balanced acidity.

VINIFICATION

Vinified individually by varietal, fermentation on the skins lasts for 10-15 days in temperature regulated stainless steel tanks at 25-28 degrees. Manual pump overs twice daily during a maceration period of 10 days until gravity filtering the vinacaia from the must. Malolactic fermentation takes place in large stainless-steel tanks, then the wine is racked once before ageing for 18 months in large 15 and 30hl wooden barrels and 225L French oak barrels. The wine is racked once more before blending and sits for 3 months in stainless steel before unfiltered bottling, where it rests for a further 6 months.

TASTING

With a deep ruby red color, the wine shows clean and clear in the glass as aromas of ripe cherries, black currants, leather and spice hit the nose. On the palate, the wine is extremely well balanced, bursting with fruit at first and closing with a long finish of hazelnut and chocolate.