



Hints of tart cherry, plum,  
blackberry black pepper & vanilla

# DON GIOVANNI

I.G.T. RED WINE OF THE MARCHE REGION

## SHORT FACTS

TYPE OF GRAPE: 100% Montepulciano

YEARS VINEYARDS PLANTED: in the Morro D'Alba -

San Patrignano district in 2001 and in the Sant'Amico district in 1974

FIRST YEAR OF PRODUCTION: 2019

NUMBER OF BOTTLES PRODUCED: 1,600

TYPE OF SOIL: medium textured

GRAPES: Morro d'Alba

ALTITUDE: 180 metres a.s.l.

EXPOSURE: in San Patrignano south/west, in Sant'Amico south

GROWING SYSTEM: Guyot

DENSITY OF VINES: 4,000 per hectare in San Patrignano and 3,200 in Sant'Amico

HARVEST PERIOD: late October

HARVEST TECHNIQUE: bunches hand-harvested and placed in crates

PERIOD OF FERMENTATION: approximately one month

MALOLACTIC FERMENTATION: spontaneous and complete

YIELD OF GRAPES PER HECTARE: 7,000 kilos

AGEING: in oak barrels for approximately six months, with weekly stirring of the lees

REFINEMENT: in the bottle for 4 to 6 months

ALCOHOL CONTENT: average of 14% - 14.5% of volume

TOTAL ACIDITY: 4.94 g/l

SUGAR: 5.2 g/l



A deep ruby red with purplish highlights



A firm, unmistakable bouquet that first presents itself as a ripe, fruity taste of tart cherry, plum and blackberry, with delightful hints of cherry preserve, all backed by a vibrant undercurrent of black pepper and vanilla



Warm and soothing to the palate, the well-tempered tannins lead to a dry, elegant finale which concludes with impeccable persistence and exceptional body



Feathered game, seasoned cheeses, rare red meat dishes and expertly structured entrées

16° SERVING  
TEMPERATURE



MEDIUM AND LARGE  
BORDEAUX GLASSES

#### TYPE AND EXPOSURE OF SOIL - MEDIUM TEXTURE.

The exposure is oriented to the SOUTH/SOUTHWEST, making for the accumulation of abundant luminous energy that favours photosynthesis.

Temperature, lighting and exposure are elements that play key roles, influencing to a great extent the final product of a vineyard. With its rich stock of organic matter, the soil is well suited to growing grape vines, providing excellent drainage, along with a structure whose depth favours the downward growth of the roots, plus excellent water retention, a very important quality in Mediterranean climates characterised by scarce rain in the summer months.

35% SAND

30% SILT

35% CLAY

6,5 SOIL PH

#### CLIMATE

The coastline, hills and mountains of the Marche Region present a noteworthy range of different situations. The climate in our production area, Morro D'Alba in the Province of Ancona, is classified as 'humid subtropical', with noteworthy shifts in temperature in the course of a given day and from season to season. Summers are hot, but normally cooled to a certain extent by sea breezes that tend to balance the temperature, while winters are rather cold. Precipitation, as a rule, is not abundant, though the rain that does fall is distributed fairly evenly throughout the year. There is significant storm activity in the summer months, while incursions of arctic air from the rest of the continent can bring frost and snow, at times for short periods along the coast as well.

