



MARIUS

CORTONA DOC Sangiovese

Made of Sangiovese and a small percentage of Merlot, this is a really pleasant wine, with which we have an emotional bond, since it is a tribute to Mario Baldetti, great admirer of the Sangiovese grape, who started the production of our bottled wine in the 70s.



Grape

Sangiovese 90% - Merlot 10%



Area

Pietraia (around 290m above the sea level)



Harvest

The Merlot is harvested at the beginning of September, the Sangiovese at the end of September



Vinification

Traditional and délestage, maceration with the skins for 8 - 10 days



Ageing

The Sangiovese ages in concrete tanks and tonneaux, the Merlot in 225lt barriques, both for 8 months; after that the wine stays for at least 4 months in the bottle

Tasting Notes



Color

Ruby red to purple



Nose

Floral and fruity; notes of violet and blackberry



Taste

Harmonic, elegant and balanced



Alcoholic Content

13% - 14%