



## PROVIMA MARCHE ROSSO IGT 'EGOS' ORGANIC

SKU: ITPER20

Cantine Provima is one the oldest wineries in the fast-rising Matelica region of the Marche, having produced wines since 1932. This is a small, high-quality co-operative consisting of 180 vinegrowers across 120 hectares of vineyards.

Only one-tenth the size of the famous Jesi appellation, Matelica is located inland and benefits from a unique north-south exposure. Vineyards can be found in the valley where the surrounding mountains counter any sea breezes. Vines benefit from a clay-limestone soil which contributes more body to the wines than commonly found in Jesi.

The grapes are handpicked, destemmed and gently pressed. A warm fermentation and maceration usually lasts 10 days. The wine sees no oak and is aged 4 months in stainless steel vat and 2 months in bottle; the aim being to capture the maximum fruit purity.

**Grape:** 100% Merlot

**Tasting Note:** Aromas of plum and violet. Delicious soft, plump and yet elegant forest fruits with a hint of fine tannin.

**Food Match:** Ideal for charcuterie and pizza.

**Closure:** Natural Cork

**Farming Practices:** Vegan - Contains Sulfites

