



Afro

Marche I.G.T. barrique

Vineyard Location

Boranico's farm, extended on ha. 16.33.15 in Varano, an outlying village within the municipality of Ancona, close behind the Mount Conero, on a hill side which is standing in the best sun position.

Characteristics/Grapes

Montepulciano 100% from new vineyard of Boranico's farm.

Vinification

The Montepulciano grapes fully ripened are hand-picked.
The maceration of the must together with the peels lasts 22 days with three daily topping up.

Refinement

After the main fermentation has terminated the wine is poured off and put in new barriques of Allier where completes the malolactic fermentation and it remains for 16 months. It is bottled with no filtration.

Analytical Specifications

Total acidity 5.05 gr./l.
Volatile acidity 0.71 gr./l.
Alcohol 14% vol
Dry extract 35 gr./l.

Producer's Advices

Full-bodied and structured wine, suitable for a long period of conservation in bottle, at least 8/10 years in ideal cellar conditions.