



IL CONTE VILLA PRANDONE



DONELLO

Marche Sangiovese I.G.P.

Alcohol content: 13,5%

Area of production: Vineyards of Montepandone hills –
Ascoli Piceno – Marche

Grapes: Selection of Sangiovese red grapes

Yield (grapes per hectare): 90 quintals

Plant breeding system: Espalier - Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: Soft pressing,
fermentation for 12-15 days at controlled temperature
(20-25° C.), preservation in Cement Tanks, cold bottling in
sterile bottling line

Organoleptic description: Pleasant to drink, ruby red
colour, elegant bouquet. Evident scents of violet and wild
berries. Intense dry taste, pleasantly tannic

Preservation: Store in a fresh, dry and dark place. A wine
intended to be drunk within 8-10 years of the vintage

Serving temperature: To be served at room temperature
(18-19° C.)

Gastronomic suggestions: Wine for roasts, grilled meat,
game and mature cheeses



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AWARDS

2022	92 pts	James Suckling
	94/100	Luca Maroni
	91	Thomas Hyland
2021	92 pts	James Suckling
	94/100	Luca Maroni
2020	3 grappoli	Bibenda, associazione italiana Sommelier
	95/100	Luca Maroni
	16.5	Jancis Robinson
	3 grappoli	Bibenda, associazione italiana Sommelier
	ttt viti	Vitae
2019	90/100	Luca Maroni
	Medaglia d'oro	Gilbert e Gaillard
2018	91/100	Luca Maroni
	ttt viti	Vitae
	Medaglia d'oro	Gilbert e Gaillard
	3 grappoli	Bibenda, associazione italiana Sommelier
	Medaglia d'oro	Gilbert e Gaillard
2017	ttt viti	Vitae
2015	2 bicchieri	Gambero Rosso
	3 grappoli	Bibenda, associazione italiana Sommelier
	90/100	I vini di Veronelli
2014	2 bicchieri	Gambero Rosso
	3 grappoli	Bibenda, associazione italiana Sommelier
	2 bicchieri	Gambero rosso
2013	2 bicchieri	Gambero rosso
2011	2 bicchieri	Gambero rosso