



IL CONTE VILLA PRANDONE

MARINUS

ROSSO PICENO SUPERIORE DOP



Marinus, from the Latin Marino, celebrates the founder Marino De Angelis, the second generation of the company. This iconic wine represents the heart of the territory and its excellence has been recognized by the prestigious WineSpectator magazine which has included it in the World Top 100, in 60th place.

VINIFICATION - After a long fermentation and maceration lasting several days with the skins, the Marinus matures for a long period in second-passage oak barrels, followed by a few months in the bottle.

ORGANOLEPTIC NOTES

Colour: Intense ruby red with violet reflections.

Aroma: A complex bouquet that blends mineral and earthy notes with aromas of black cherry, plum jam and bitter chocolate.

Taste: On the palate there is a symphony of ripe fruit and spices, with a softness that contrasts with the complex and articulated structure, giving an enveloping and unforgettable experience.

Recommended serving temperature: 18/19°C

Gastronomic suggestions: It goes perfectly with red meat main courses, such as roast veal or grilled meat. If combined with an aperitif, both cheeses and aged hams are preferable.

Grapes: Sangiovese + red grapes "In accordance with the production specifications, in addition to the related production methods"

Vintage: 2023

Alcohol Content : 14,50% vol.

Content: 750ml

Soil: Predominantly clayey texture

Prodotto in Italia - Contiene Solfiti

AWARDS



Jancis Robinson
JancisRobinson.com

17/20 pts

GardiniNotes
THE WINE KILLERS

93+ pts



Kerin O'Keefe
#KOWine
91 pts



IVINI DI
VERONELLI
91 pts

JAMES SUCKLING.COM
90 pts

