



# Marchetti

## Castro di San Silvestro Rosso Conero DOC

Famiglia Marchetti has been making wine in the Marche region for over a century, and for at least 50 years, have produced one of the top Montepulcianos (Rosso Conero) made anywhere. Marche produces the greatest, most elegant expression of the Montepulciano grape; and few, if any, are making this wine better than Maurizio Marchetti. Known for his impeccable Verdicchio in the States, he is famous for his red Montepulciano back home in Ancona. Laced with an intriguing smoky, cranberry spice and ripe plums, this is an everyday favorite for both sides of the Atlantic.



LOCATION

Marche, Italia.  
*(Just outside Ancona)*  
21 hectares. 150-200 meters.



SOIL

Clay, limestone, and sand.



ESTATE

Marchetti.  
*(mahr-KAY-tee)*



VINE

Spurred Cordon. Capovolto.  
3,500 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

Maurizio Marchetti.  
*(mao-REET-see-oh mahr-KAY-tee)*



VINIFICATION

Maceration for 10 days in stainless steel.



VARIETALS

90% Montepulciano,  
10% Sangiovese.



BARREL

15-20 year-old Slavonian oak.



RESIDUAL SUGAR

3.4 grams per liter.



MATURATION

14 months in the barrel.  
2 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

2,500 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Filet mignon, double-cut pork chop, and hearty Pecorino cheese.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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