



MADONNABRUNA
AZIENDA AGRICOLA



Galliano

Classification: Rosso Piceno DOC

Variety: 90% Montepulciano & 10% Sangiovese

Vinification: Typical red wine vinification, aiming to exploit the potential of the variety.

Type: Red, dry.

Ageing: 12 months in stainless steel vats plus 6 months in bottle

Ageing potential: 3 - 5 years

Altitude: 150m a.s.l

Production Area: Contrada Camera, Fermo (FM) Marche

Characteristics: Deep ruby red with light purple tints, with an intense personality. It produces a rich bouquet of cherry opens in an array of ripe red fruit aromas. Justly tannic, it leaves a pleasant clean sensation in the mouth.

This is an ideal table wine for a more informal consumption.

Serving temperature: 16 – 18 °C.

Alcohol content: 13% by Vol.

Food pairing: It goes well with red meat dishes like pork, or mature cheese, Pasta dishes and all meat typical of our area, rabbit, chicken, lamb.