

Domain

Moncaro

Located in the Marche region of Italy on the Adriatic coast near Ancona, at an altitude of 150 to 450 m above sea level, allowing the cool sea breeze to easily penetrate the vineyards. Moncaro is one of the most progressive cooperatives in the Ancona area, founded in 1964. The company employs international winemakers and uses very innovative and diverse techniques. Meanwhile, the Società owns 3 production houses with wine cellars.

Vinification

This wine comes from the Marche region in Italy on the Adriatic coast at the height of Ancona and is produced at an altitude of 220 to 380 m above sea level, so that the cool sea breeze can easily penetrate into the vineyards.

Taste

This wine has a cherry red color. We taste red fruit aromas both in the nose and in the mouth. It is a light, soft wine without complexity and tannins. A delicious red Italian wine that lends itself perfectly to your pasta dishes.

Food pairing

Chicken | Pizza | Antipasta | Pasta | Charcuterie

General information

Type: Red wine

Grape varieties: Sangiovese

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 15-16°C

Taste profile: Fruity fresh

