



PELAGO

Marche Rosso IGT

Vine Variety

Montepulciano 50%, Cabernet Sauvignon 40%, Merlot 10%

First Year of Production

1994

Area of Production

Conero, Marche

Pelago joined the list of the most sought-after Italian wines in the world in 1997, its first year of production, when it won the Best Red Wine trophy at the International Wine Challenge in London. Pelago is the result of the insight of our technical group, who had the idea of mating Montepulciano with Cabernet Sauvignon. It is a wine which retains the style and personality of the indigenous grapes while broadening its aromatic profile and complexity by adding qualities of the Bordeaux style of wine. To maintain a high standard of quality, we chose to produce it only in those years which provided grapes suitable for a fine wine. The name "Pelago" derives from *pelagos*, meaning "sea" in ancient Greek, and suggests the wine's marine character and the special qualities of taste and aroma which are typical of wines produced near the coast.

GENERAL CHARACTERISTICS

Vineyard

The vineyard from which Pelago originates is situated on our estate in the municipality of Osimo at about 500 feet above sea level on a southeast-facing hillside. The terrain, which started out as marine formations from the Pleiocene-Pleistocene era, consists of very deep calcareous clay loam. The yield is limited by very close pruning and targeted thinning and can vary from 2-2.5 tons per acre according to the season.

Harvest

The grapes are picked by hand and collected and transported in boxes. Harvest starts at the beginning of September with the Merlot, continues at the end of the month with the Cabernet Sauvignon, and finishes with the Montepulciano, a fairly late variety, in the second ten days in October, when the grapes have reached peak condition with an advanced degree of phenolic ripeness.

Vinification

The grapes are destemmed and lightly crushed then fermented at 81-84°F in steel fermentation tanks with the cap submerged for 14-15 days on natural yeasts. Once the malolactic fermentation has taken place, the wine is transferred to 225 litre oak barrels for aging for a period of 14 months. After bottling, Pelago is left to age further in a temperature-controlled environment for about 12 months.

TASTING SUGGESTION

Serving glass

A large glass with a fairly broad body. This allows the correct oxygenation of red wines which have had long aging in bottle. These wines' tannins have taken on a softer character, developing complex tertiary aromas which will be well-concentrated in the narrower opening of the glass.

Pairings

A perfect match for red meat, game, and mature cheeses.

Ideal serving temperature

64-68°F