



Located in a picturesque valley in the heart of Marche, Borgo Paglianello's focus on quality and tradition is paramount, producing wines of exceptional structure and balance that capture the unique terroir of the region. With a commitment to organic practices permeating all aspects of their winemaking process, Borgo Paglianello's philosophy lies in the belief that every wine is here to tell a story of place. The 2020 Terravignata Marche Rosso is a youthful, fruit-driven red showing beautiful earthy and blackberry aromas, notes of ripe black cherry, and a tart, peppery finish.

Region & Classification

|country| Italy
|region| Marche
|classification| IGT

Wine Data

|varietals| 50% Sangiovese, 35% Merlot, 15%
Lacrima
|alcohol| 13.5 %
|acidity| 4.82 g/L
|residual sugar| < 1 g/L

Terroir & Cultivation

|soil| Calcareous clay, limestone
|exposure| South-southwest
|elevation| 400m
|farming practices| Organic farming practices
|harvesting| End of September
|age of vines| 20 years
|yield| 90 hl/ha

Vinification & Aging

|fermentation| Fermented with selected yeasts in stainless steel tanks
|aging| Aged 6 months in stainless steel with additional 2 months of bottle aging
|production| 15,000 bottles

