H. MERCER
WINE & SPIRIT IMPORTS



Il Conte Villa Prandone

MARINUS

Rosso Piceno Superiore DOP

The Il Conte Villa Prandone winery was born in the heart of the Piceno region, on the hills of the charming medieval village of Monteprandone. Here, the slopes are caressed by the fragrant breezes of the Adriatic Sea, which meet and merge with the mild currents from the Sibilline Mountains.

This union, combined with clay soil, gives each vine unique flavors and aromas, in addition to an ideal microclimate for their growth. They passionately cultivate indigenous Marche grapes such as Pecorino, Passerina, Montepulciano, and Sangiovese, transforming them into wines that tell the story of our territory. Every label from Il Conte is a pure expression of the viticultural traditions of the Piceno, from the Rosso Piceno and Offida Pecorino DOC to Passerina.

COUNTRY
Italy

VARIETAL
70% Montepulciano, 30% Sangiovese

SOIL TYPE
Predominantly clayey texture soil

VINEYARD
4 hectares
Average age of the vineyard: 25/30 years
Yield per hectare: 80 q.li

HARVEST
Harvested and selected by hand from the second half of September to the beginning of October.

VINIFICATION
After a long fermentation and maceration of 18 days with the skins, the Marinus ages for 12 months in second-passage oak barrels, followed by a further 3 months in the bottle.

TASTING NOTES
Symphony of ripe fruit and spices, with a softness that contrasts with the complex and articulated structure, giving an enveloping and unforgettable experience.

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