Tenuta Fortercole Marche IGT

Description:

A rich, characterful red from Tenuta Santi Giacomo e Filippo in the Marche, made from a blend of Sangiovese and Montepulciano. There's plenty of ripe dark fruit and concentration, balanced by the freshness and savoury edge that Sangiovese brings. Long ageing in large oak casks adds gentle spice, cocoa and a little earthy complexity without overwhelming the fruit. Full-bodied but well balanced, with supple tannins and a long, savoury finish.

Tasting notes:

Black cherry, blackberry, plum, dried herbs, cocoa, sweet spice, savoury finish

Allergens:

Contains sulphites.

Dish Pairing:

- Slow-cooked beef or venison
- Roast lamb
- Rich tomato-based pasta
- Aged Pecorino

Talking Point:

Fortercole is named after Ercole, grandfather of the Bruscoli family who run Tenuta Santi Giacomo e Filippo near Urbino. The estate is a large organic farm in the Montefeltro countryside, with vineyards surrounded by woodland and farmland. The wine is given plenty of time to develop, spending several years in large oak casks before further ageing in bottle. The result is a mature, savoury Marche red that shows how well the region's local varieties can work together.