



Cantina Colli Ripani

KHORAKHANÉ®

Marche Rosso IGT



Khorakhané "a forza di essere vento" expresses the creative freedom of selection among the different grape varieties (Cabernet, Sauvignon and Montepulciano) in order to obtain a superior quality of wine with an original character. The name is a Serbian-Montenegrina word which is also the title of a Fabrizio de André song, to whom this wine is dedicated

Production area

Ripatransone, in high productive micro-areas

Vineyard area

1 hectare (selection over small areas involving test companies)

Wine varieties

Cabernet-Sauvignon, Montepulciano

Average yield per hectare

6/7 tons of grapes

Harvest time

Second half of October

Vinification

Specially selected grapes picked and collected in baskets.

Long maceration with the skins (20-25 days).

Deléstage and light pressing.

Ageing

In barriques for at least 24 months.

In bottles for at least 12 months.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red.

This wine has a rich structured nose, with hints of wild blackberry and ripe cherry and distinct flavours of sweet spices, chocolate and mature wood well blended.

Full and persistent taste, with distinct and embracing tannins.

Serving suggestions

Ideal with grilled meats, game and seasoned cheeses

Serving temperature

We recommend serving at 18/20°

Number of bottles

3.000