



The Vignamato winery is a 9 hectares estate located in San Paolo di Jesi (le Marche Region), in a territory boasting a thousand-year tradition of vine-growing and wine-producing.

The business was founded at the end of the 1950s, by enthusiastic vine-dressers Amato Ceci and wife Maria, who started up the production and marketing of the wine.

Their experience and enthusiasm have led their son, Maurizio, assisted by his wife, Serenella, to continue in his parents' footsteps and to start a careful selection of all the company's products.

The vinification of the white wine combines tradition with modern production technology in order to best exalt the characteristics of the Verdicchio, whilst the red wine is vinified following traditional methods.

The family has always distinguished itself for its determination in producing quality wines, with an excellent price-quality ratio.

Rosolaccio

Esino Rosso

DOC (of controlled origin)

A characteristic wine of the area, obtained from a mixture of Montepulciano, Sangiovese, Cabernet and Merlot grapes, vinified pure in controlled temperatures, to really bring out the freshness, and elegance to the nose and to the palate. The poly-phenolic component rewards a diligent search for such a vivacious colour and refined smoothness.

The *barrique* tones mix with the body and with the elegant and persistent aroma, making it appreciably smooth.



Appearance: deep ruby red with garnet hues.

Aroma: full, fruity and floral aroma, with hints of spices

Flavour: rounded and full with soft tannin, making it harmonious and velvety.

Food accompaniments: pasta and rice dishes with meat sauces, roast and grilled meats, and hard cheeses.

Serving temperature: 20°C