

# SANTE MARIE

## Adóne

### Orcia doc 2002

**Denomination:**

Orcia doc

**Producer:**

Sante Marie, San Quirico d'Orcia (Si)

**Name of Wine:**

Adóne

**Grapes:**

70% sangiovese & 30% merlot

**Maturation:**

6 months in French and Slovenian tonneau, at least 3 months refinement in the bottle.

**Colour:**

Ruby red

**Bouquet:**

Intense aromas of red fruits (cherries & raspberries), and hints of vanilla and spices

**Taste:**

Dry, warm and a little spicy with a long finish

**Alcohol Percentage:**

14%

**Service Temperature:**

16-18 degrees

**Enjoy With:**

Roast or grilled meat, game, stew.

**Notes:**

The Adóne 2002 is the first year of production.

