

Chaos

Marche Rosso IGT

Fattoria Le Terrazze

Description

Named in honor of Chaos Theory, this wine features a label that changes annually, revealing intricate details of the Mandelbrot set.

Chaos was born in 1997 from the first harvest of an experimental vineyard. Fermentation takes place at a controlled temperature of 28°C with selected yeast inoculation. After 7 to 10 days of skin maceration, the wine is aged for 12 months in first-, second-, and third-use barriques.
Following blending, it rests in stainless steel for another 9 months before being bottle-aged for approximately 2 years prior to release.

- 0,75 L - ALC 13,5%
- Merlot, Syrah
- 16/18 °C
- Ballon Goblet

Organoleptic Profile

Intense ruby colour with violet reflections. The nose is layered and complex with fruity, spicy and delicate balsamic hints. The entry to the palate is very elegant and the length of the tannin confers great harmony and drinkability to the wine itself.

Pairing

Red meats in general, preferably quick cooking dishes, such as steaks, “fiorentina” and seared pigeon or duck breasts. Also particularly suitable for spicy dishes. Excellent on medium-aged cheeses like our typical pecorino from the Marche region.

Fattoria le Terrazze | Via del Musone 4, Numana (Ancona, Italy) | T (+39) 071 9030054 / 071 7390352
info@fattorialeterrazze.it | **www.fattorialeterrazze.it**