



# Chaos

Marche Rosso IGT



Fattoria Le Terrazze

## Description





The wine has earned its name in honour of the mathematical theory of Chaos. The label changes every year, showing successive details of the Mandelbrot set. Chaos was created in 1997 from the first harvest of an experimental vineyard, designed both to identify new clones of the Montepulciano grape variety and also to evaluate the suitability in our territory of other grape varieties, both Italian and French, including Merlot and Syrah. Carefully selected grapes ferment in steel tanks. The wine is then aged in barriques for 12-18 months and completes its evolution with at least 6 months of bottle ageing.

## 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.

-  0,75l - ALC 13,50%
-  Merlot, Syrah, Montepulciano
-  16/18 °C
-  Ballon Goblet