



VIGNAIOLI NEL CONERO

Folle - Conero Riserva Docg

Vineyards

- Location** Marche region. Contrada Calcinara, located in Candia village
Ancona city
- Agriculture** Certified Organic
- Age** 25 years
- Soil** Clay and chalk. Rich in marine fossils.
- Exposition** Located at 200 meters above sea level, south exposition.

Grapes

- Grape** 100% Montepulciano - single vineyard
- Cultivation system** Spurred cordon and guyot
- Planting density** 4.000
- Yield** 40 hl/hectar wine

Vinification

- Harvest** Totally hand-picked
- Vinification** The grapes are destemmed and selected by picking table to remove all the green part of the bunch. Spontaneous fermentation and manual plunging, followed by further maceration in full concrete tank for a total contact on the skins of 28 days. Spontaneous malolactic fermentation.
- Aging** About two years 50% of the wine ages in concrete tank and the other 50% in 25 hl oak barrel. Followed by 12 month aging in bottle.

Tasting notes

- View** Intense ruby red.
- Nose** Complex bouquet with spicy notes, cocoa dust and some earthy aromas.
- Taste** Gourmand and full body. Sapid taste and deep tannins texture due to chalk of old vineyard.



LA CALGINARA

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