



VIGNAIOLI NEL CONERO

Terra Calcinara - Conero Riserva Docg

Vineyards

Location	Marche region. Contrada Calcinara, located in Candia village Ancona city
Agriculture	Certified Organic
Age	25 years
Soil	Sandstone and clay. Limestone, rich in marine fossils.
Exposition	Located at 200 meters above sea level, south exposition

Grapes

Grape	85% Montepulciano - 15% Sangiovese
Cultivation system	Guyot and spurred cordon
Planting density	4.000
Yield	50 hl/hectar wine

Vinification

Harvest	Totally hand-picked
Vinification	The grapes are destemmed and selectioned by picking table to remove all the green part of the bunch. Spontaneous fermentation of whole berries in open tank. Manual punching and pipeage for 12 days, natural malolactic fermentation and blending of Montepulciano and Sangiovese in winter. Racking of the wine directly into big oak barrels.
Aging	About 24 months on its lees in 25 hl oak barrels, followed by 12 month aging in bottle.

Tasting notes

View	Ruby red
Nose	Strong bouquet, overflowing with fruity scents of cherries, cassis and balsamic notes.
Taste	Intense and persistent. Fresh and sapid tannins texture due to limestone of Contrada Calcinara.





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