



VIGNAIOLI NEL CONERO

Marche IGT Trebbiano

Vineyards

- Location** Marche region. Contrada Calcinara, located in Candia village, Ancona city
- Agriculture** Certified Organic
- Age** 12 years
- Soil** Clay and chalk. Wet soil rich in limestone and marine fossils.
- Exposition** Located at 200 meters above sea level, north-west exposition.

Grapes

- Grape** 100% Trebbiano
- Cultivation system** Guyot
- Planting density** 4.000 vines/ha
- Yield** 60 hl/hectars wine

Vinification

- Harvest** Totally hand-picked
- Vinification** Harvest takes place in the second half of September. The destemmed grapes ferment with maceration on the skins for about ten days and are then pressed with a vertical press. Fermentation is entirely spontaneous, without the use of sulfites or fermentative additives.
- Aging** The wine is aged in stainless steel until bottling, which is done without filtration or clarification. A small amount of sulfur is added. It has a slight natural cloudiness.

Tasting notes

- View** Full yellow
- Nose** Fresh, citrus, white flowers.
- Taste** Persistent and thirst-quenching





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