



Vini&Cantine

Technical schedule

# Coldiluce



<i>name</i>	Coldiluce
<i>classification</i>	Marche Bianco I.G.T.
<i>grapes</i>	Bianchetto

## Tasting notes

<i>colour</i>	deep straw yellow, consistent, brilliant
<i>perfume</i>	aromatic: yellow peach, nut
<i>taste</i>	sweet, hot, soft, fresh with full-bodied and intense ending
<i>coupling</i>	pastries, honey, dried fruit, pies with yellow fruit jams. Cheeses.
<i>Alcoholic content</i>	from 12,5% vol.
<i>sourness</i>	5 gr./l.

## Production area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altimetry</i>	80-120m. s.l.
<i>ground</i>	medium mixture tending to sandy

## Vinification & Ageing

<i>yield</i>	90 ql. Per hectare
<i>vintage</i>	manual, selection in boxes, second ten October days
<i>vinification</i>	stemmed, cold maceration for 8 hours at 6°C, soft pressing and must decantation at 5°C for 24 hours, thermo-controlled fermentation at 7°C
<i>ageing</i>	in stainless steel barrels for 5/6 months
<i>bottling</i>	from June onwards
<i>selling</i>	after two month of ageing in bottle