



Vini&Cantine

Poggioterso

Technical schedule



name Poggioterso
classification Marche Bianco I.G.T.
grapes Couvée of grapes coming from the historical vines of the farm

Tasting notes

colour straw yellow
perfume fruity, harmonious, pleasantly tangy
taste soft and persistent coupling Excellent as an aperitif it matches beautifully fish dishes and delicate and pasta dishes, medium-aged cheeses
alcoholic content from 12,5% vol.
sourness 5 gr./l.

Productin area

location Montemaggiore al Metauro Hills
altimetry 50-200 m. s.l.
ground medium mixture, sandy

Vinification & Ageing

yield 110 ql. per hectares
Vintage manual, from the second ten September days to the first ten October days
vinification stemmed, soft pressing followed by must decantation at 8°C for 24 hours, assembly by thermo-controlled fermentation at 7-8°C in stainless steel barrels for 7/8 months
ageing from May onwards
bottling after 2 months of ageing in bottle
selling