



Poggioterso

data sheet



<i>name</i>	Poggioterso
<i>classification</i>	Marche I.G.T. Bianco
<i>grape variety</i>	Blend of grapes coming from the farm historical vines

Tasting Notes

<i>color</i>	straw yellow
<i>aroma</i>	fruity fragrance, harmonious, pleasantly savoury
<i>taste</i>	soft and persistent
<i>pairing</i>	excellent as an aperitif, seafood, light pasta dishes and medium aged cheese
<i>alcoholic content</i>	from 13% vol.
<i>acidity</i>	5 gr. /l.

Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	50-200m above s.l.
<i>type of soil</i>	medium texture, sandy

Vinification & Ageing

<i>yield</i>	110 ql. per hectare
<i>vintage</i>	manual, from the second ten september days to the first ten october days
<i>vinification</i>	destemming, soft pressing and flotation process, grapes blending in thermo-controlled fermentation at 7-8°C

<i>ageing</i>	in stainless steel barrels for 12/18 months
<i>bottling</i>	from april onwards
<i>selling</i>	after 2 months of ageing in bottle