



CALCARE

Made from 6 clones of Sauvignon, this is a dry wine of great elegance and aromatic complexity with excellent balance and is very persistent. Its aromas offer notes of ripe pineapple, peach, passion fruit and citrus. If properly stored, this wine has a 'great evolution in the bottle', improving the character of the wine and giving results of great value. This wine is made in collaboration with world famous wine consultant Riccardo Cotarella.

HARVEST: To achieve the level of complexity in this wine, the grapes are harvested when fully ripe, in the second half of September, with meticulous selection of the grapes.

TECHNICAL PRODUCTION: The grapes are harvested and immediately cooled with dry ice (CO₂). Once de-stemmed, the must and the skins undergo a cold maceration for a few hours. After a soft pressing, the juice is fermented for about 10 minutes at a controlled temperature with selected yeasts. The wine, after a few months of ageing in stainless steel, is then cold-stabilised and bottled.

TASTING NOTES: Six clones of Sauvignon Blanc are chosen for this crisp, elegant and fresh-tasting wine. The presence of limestone-marl soils gives this wine depth, sapid and herbal, with weight but not undue gloss. It is sharp and minerally with wonderful acidity, with notes of dried pineapple, green apple and tart quince, and finishes with a minty intensity. The stunning result is a Sauvignon Blanc, with minerality reminiscent of a good Chablis.

RECOMMENDED SERVING: The aromas and good structure of this wine require strong-flavoured fish dishes or cheese sauce-based pasta, medium to mature cheeses. It also pairs well with Sushi.

SERVICE TEMPERATURE: between 7° and 9°C.

CLASSIFICATION: Marche Sauvignon Blanc IGT.

ALCOHOL: 13% Vol.

PRODUCTION AREA: Produced and bottled in Numana, Ancona.

VINEYARD: Selected areas of the Coppo Vineyard located on the Conero mountains.

