

# TENUTA DELLE GRAZIE

BIANCHELLO DEL METAURO DOC

WHITE WINE



**Sourcing:** produced in the Village of San Costanzo, Stacciola Hamlet, Pesaro-Urbino Province, Le Marche Region – Italy

**Appellation:** Bianchello del Metauro DOC

**Grape variety:** Biancame

**Vineyard life:** 40 years

**Vineyard area:** 1.5 ha

**Sixth plant:** 3 x 1

**Altitude:** 200 m.a.s.l.

**Vineyard exposure:** Southeast

**Training method:** trellis system with cordon spur pruning

**Harvest season:** third decade of September

**Harvesting technique:** grapes are picked by hand then carefully laid out on small open crates, sorting technique in the vineyard where grapes are thinned out, various harvesting stages

**Type of soil:** medium mixture - clayey

**Yield per hectare:** 60 quintals/ha

**Wine making:** soft pressing of the whole grapes, cold static decanting at low temperature of the must. Fermentation in stainless steel tanks at controlled temperature. Short ageing on fine lees

**Ageing:** 3/4 months in stainless steel vats, 2 months in bottle

**Alcohol content:** 12% – 13%

**Serving temperature:** 12° in medium size glasses

**Food pairing:** ideal as aperitif, it is also perfectly suitable to complement a whole meal for delicate fish courses typical of Le Marche Region; excellent to be combined with fresh cheese and local cold cuts



## VISUAL EXAMINATION

Pleasantly sparkling crystalline, light straw-yellow color with greenish



## OLFACTORY EXAMINATION

Notes of white flowers, elderberry flowers, acacia and hawthorn; fresh fruit, apricot and peach. Finish with citrus fruits, orange, grapefruit



## TASTE EXAMINATION

Dry, warm and soft flavor, it brings features like freshness and minerality which makes it unique



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