

TERRACRUDA

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ARA MURATA

WHITE WINE FROM OVER-RIPE GRAPES

Area of production: Fratterosa

PESARO E URBINO – MARCHE

Grape: Bianchelo or Biancame or Biancuccio

Vineyard: Lorenzetti vineyard

Cultivable area: 2 ha

Vineyard plant: 270×0.80

Vineyard location: 400 mt above sea level

Vineyard exposure: South

Cultivation system: a “spalliera” method or VSP (Vertical Shoot Positioning System) with Guyot trimming system

Age of production facilities: 25 years old in average

Harvesting time: first half of September

Harvesting method: Manual grape harvest in small crates during the first step in the vineyard

Soil type: Clayey with rich presence of sand

Density of planting: 4.000 Vines/ ha Yield/ha 70 q.

Withering: natural withering of the grapes on wooden trellis for 5/6 months

Vinification: Soft crushing of the whole grape bunch and static decanting of the grape musts. Thermo regulated vinification and fermentation in inox barrel.

Maturation: 12 months in small oak barrique

Refinement: 5/6 months in bottle

ABV: 12,5% /13%

Serving temperature: 16°C

Grape: Bianchello del Matauro

Organoleptic characteristics

Straw coloured yellow, full bodied wine, hints of dried and candied fruit. It encompasses the palate and it's very sophisticated and hints of almonds. Persistent and pleasantly balanced. Ideal for relaxing moments and for desserts.

Wine obtained from crushing of normal ripe grapes then left for more then 5 months in trellis.

Manual grapes harvest.

Soft crushing.

Vinification in inox barrels and fining for 24 months in small wood barrels.

Temperature control during fermentation and vinification phases Good quality base wine



ABV: 13.5%

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AZIENDA VITIVINICOLA IN FRATTEROSA