

## TERRACRUDA

via Serre 28

61040 Fratterosa PU

Pesaro e Urbino

tel 0721.777412

fax 0721.777412

cel 333.479.8915

331.4828238

www.terracruda.it

info@terracruda.it



# BOCCALINO

## BIANCHELLO DEL METAURO D.O.C.

Area of production: Fratterosa  
PESARO E URBINO – MARCHE

**Grape:** Bianchello or Biancame or Biancuccio.

**Vineyard:** Pianelli vineyard

**Cultivable area:** 4 ha

**Vineyard plant:** 270×0.80

**Vineyard location:** 400 mt above sea level

**Vineyard exposure:** South-South East

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

**Age of production facilities:** 25 years old in average

**Harvesting time:** middle/end of September

**Harvesting method:** Manual grape step. harvest in small crates,  
selection of the grape in the vineyard and distemining and 3  
harvesting steps. Boccalino wine is got from the second step.

**Soil type:** Clayey/Limestone soil

**Density of planting:** 4.000 Vines/ ha Yield/ha 100 q.

**Vinification:** Soft crushing of the whole grape bunch.

Temperature controlled fermentation in stainless steel tank.

**Refinement:** in bottles for ¾ months

**ABV:** 12.5% / 13%

**Serving temperature:** 12° - 14° C in a in a medium size smooth,  
colorless clear crystal glass.

### Organoleptic characteristics

A distinct straw coloured yellow with notes of fresh fruits and spring flowers with a hint of elderflower. Boccalino is a medium white wine that leaves a pleasant and balanced taste, perfectly coherent with the typical flavour of Pesaro Area.



# TERRACRUDA

AZIENDA VITIVINICOLA IN FRATTEROSA