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CAMPODARCHI

BIANCHELLO DEL METAURO D.O.C.

Area of production: Fratterosa
PESARO E URBINO – MARCHE

Grape: Bianchello or Biancame or Biancuccio.

Vineyard: Monticello vineyard

Cultivable area: 2,5 ha

Vineyard plant: 278×0.80

Vineyard location: 400 mt above sea level

Vineyard exposure: South/South-West

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

Age of production facilities: 40 years old in average

Harvesting time: first half of October

Harvesting method: Manual grape harvest in small crates, selection of the grape in the vineyard before gentle destemming and 3 harvesting steps. Campodarchi wine is obtained from the second step.

Soil type: Clayey/Limestone soil

Density of planting: 4.500 Vines/ ha Yield/ha 80 q.

Vinification: Crushing. Temperature controlled fermentation in stainless steel tank.

Maturation: fining of a part of the product in barriques with sur liees method.

Refinement: this wine is bottle from July to August in the following year of the harvest and stays for 5/6 months in bottles to be refined before being sold.

ABV: 14%

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

Organoleptic characteristics

Straw coloured yellow with golden, clear and crystal reflections. Intense and persistent perfumes of yellow flowers, broom and honeysuckle, fruit with white pulp and hints of exotic fruits. A dry white wine that expresses its equilibrium thanks to its body perfectly balanced with a final contrast of freshness and savouriness.

