

## TERRACRUDA

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# LUBACO

## PERGOLA ROSSO D.O.C.

**Area of production:** Fratterosa

PESARO E URBINO – MARCHE

**Grape:** Vernaccia di Pergola (Biotipo di Aleatico) Sangiovese

**Vineyard:** Morico, Ortaia and Frescuccio Vineyard

**Cultivable area:** 6 ha

**Vineyard plant:** 270×0.80

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

**Vineyard exposure:** South/South-West

**Cultivation system:** Spurred cordon

**Age of production facilities:** 5 years old in average

**Harvesting time:** end of September/first half of October

**Harvesting method:** Manual grape harvest in small crates

**Soil type:** Clayey with rich presence of sand

**Density of planting:** 5.500 Vines/ ha Yield/ha 80 q.

**Vinification:** Selection of grapes during the harvest

and in winery through a vibrant table and a selection table.

Prolonged maceration for more than 20 days and piegeage.

Thermo regulated vinification and fermentation in inox barrel.

Ageing for at least 1 year in barriques and fining in bottle.

**Maturation:** 14/18 months in oak barrique of 225 l.

with sur lees method.

**Refinement:** at least 6 months in bottle.

**ABV:** 14.5%

**Serving temperature:** 18°C

### Organoleptic characteristics

The selection is obtained from the best Aleatico grapes from our area. The maturation is in oak barrique of first passage, with sur lees method and weekly battonage. This kind of vinification system gives to Lubaco a full bodied, intense and complex aroma. It emanates to the nose floreal hints of wild rose, violet and cyclamen. Its fruity aroma recalls undergrowth flowers and evokes visciola preserved in spirit, and spring perfumes such as pink pepper but also tobacco and hard leather. Light ruby colour with purple reflections. This doc Pergola Rosso is composed by a minimum of 70% of clone native of Aleatico that provides the wine with an aromatic complexity. Spicy notes and hints of rose and violet evoke essences of red undergrowth fruits. The taste is full, well balanced with sweet tannins that leaves a soft and round aftertaste. On the mouth velvety sensations and slightly bitter taste at the end as it is typical for Pergola Rosso. Suitable for aging in bottle, it's now produced only in Magnum version.



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AZIENDA VITIVINICOLA IN FRATTEROSA