

## TERRACRUDA

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# OLPE

## COLLI PESARESI D.O.C. SANGIOVESE

Area of production: Fratterosa

PESARO E URBINO – MARCHE

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

**Vineyard:** Morico and Lorenzetti vineyard

**Cultivable area:** 5 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:** 8 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 harvest and in winery through a vibrant table and a selection table. Prolongued 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.

**Refinement:** at least 4 months in bottle

**Maturation:** part of the wine in oak barrique of 225 l. for 14/18.

**ABV:** 13.50%

**Serving temperature:** 18°C

### Organoleptic characteristics

Light ruby colour with garnet reflections. Intense and persistent perfumes and pleasantly soft thanks to a tannin taste which is not strong. It is dry red wine and it recalls hints of vanilla and tobacco. Thanks to its long fining in bottle, Olpe is a full body wine, complex and sophisticated.



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AZIENDA VITIVINICOLA IN FRATTEROSA