

TERRACRUDA

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ORTAIA

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 vineyards

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 picking phase 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: part of the wine in oak barrique containing 225 l. for 16/18

Refinement: at least 4 months in bottle

ABV: 14%

Serving temperature: 18°C

Organoleptic characteristics

Light ruby colour with purple reflections. This Doc Pergola is composed, for a minimum of 70%, by a clone native of Aleatico. This grapes provides the wine with an aromatic complexity that expresses itself with notes of rose and violet and evokes hints of red fruits both for its taste and for its smell. The taste is full and harmonious, well balanced and with a soft and round aftertaste thanks to its sweet tannin.



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AZIENDA VITIVINICOLA IN FRATTEROSA