

TERRACRUDA

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VETTINA

PERGOLA ROSSO D.O.C.

Area of production: Fratterosa

PESARO E URBINO – MARCHE

Grape: Vernaccia di Pergola (Biotipo di Aleatico)

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 harvest and in winery through a vibrant 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 bottles

ABV: 13%

Serving temperature: 18°C

Organoleptic characteristics

Light ruby colour with purple reflections. This IGT is composed predominantly by a clone native of Aleatico, which is an aboriginal biotype of Pergola. The grapes provides this wine with an aromatic complexity both to its taste and to its complexity. Vettina communicates, through a sensation of youth and aroma, the maximum expression of the territory. Ideal for moment of relax and carefreeness.



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AZIENDA VITIVINICOLA IN FRATTEROSA