



**TERRACRUDA**

AZIENDA VITIVINICOLA IN FRATTEROSA



## OUR ORIGINES

The wine company Terracuda is in Fratte Rosa, a small village in Pesaro area (400 mt above the sea level). We can quote the poet P. Volponi to exactly describe the feelings of people coming to our territory: "the perfect harmony among the village, its shape, its walls and its downhill fields towards the blue Sea; furthermore there is a manifest resonant joint and penetration between people and this village, meticulous cultivation of the fields, the brightness of the windowsills and the enchanting techniques of pottery makers..."; "Rows of vine and fields of grain represent the real core of this landscape". Cultivated land, ploughed land, strong land, land to be moulded. A place where the word land is everywhere and is a symbol of ancient times but also of modern maintenance, which sometimes represents poverty but sometimes richness as well. That is why the word Land is the best way to describe and to evoke our places. Terracuda, the Italian for Raw Land, is highly devoted to its local origins so that it couldn't omit the word "land" in the company name. Our products bear from this genuine land, from our way of thinking, of farming, of being and from our culture.



## TERRACRUDA

A company which is transparent as it is glad to invite you to come at any time to taste its products and inform you about the methods of cultivation. A company which cares about the environment as the technologies for cultivation are not noxious and in a short time the company will get part of its production into organic.

A company which considers traceability an element of guarantee, quality and reliability because it controls each step of the production from the beginning to the end. A company which continuously does researches and experiments on aboriginal and local grape varieties. For that it relies on relevant experts. Our oenologist is Mr. Giancarlo Soverchia. A company which produces real products as it lets wines getting matured for the right time and believes that before tasting a glass of wine, there is a world full of history and dreams we are proud to tell you.

# THE WINERY

Terracuda Winery is a young company created by the union of ideas of 3 members who believed on the potentials of a territory where the production of wine was mainly run by family businesses. The whole company, situated in Pesaro Area, owns few hectares of hilly ground (400 meters above the sea level) 30 Km far from the Adriatic Sea and 30Km far from the Apennines. 20 hectares of this land have been chosen to produce mostly Biachello del Metauro doc, Rosso Pergola doc and Sangiovese dei Colli Pesaresi doc. Since 2007, 80% of the production can boast the DOC denomination (wines of controlled origins).

With the final purpose of producing superior wine, old facilities have been integrated and refurbished in order to reach 5.000 Plants/ ha, as well as new systems that have been constructed with the same parameters to facilitate quality control. A low yield per hectare, manual harvest, rapid distribution, selection of the best grapes in winery and control of temperature during the fermentation phase, contributed to crate the company philosophy. The winery is underground and it was completed on 2006 with a low-impact environmental project. At the moment, the Terracuda winery can boast of the best technologies and products of vinification within the wine market. At the same time, however, it is trying to maintain a close relationship with

the territory and traditions. As a consequence of this, Terracuda undertook a project, together with the oenologist and few professors of the Agriculture Faculty of the University of Ancona, on the discovery of old species of native grapevine. Besides few hectares of Vernaccia di Pergola, a small amount of forgotten species still present on the territory, have been replanted such as the Garofanta, Sgranella grapes that will be made in purity. Another project in progress proposes the reinterpretation of the Visciolata, a traditional beverage based on wine and wild berries called Visciole. Along our little streets and scarps around our vineyard, plants, carefully selected by us, are already producing their first fruits. Cultivation method\_spurred cordon for 10 ha for red wine a "spalliera" method or VSP (Vertical Shoot Positioning System) with Guyot system for 10 ha for white wine.



# BOCCALINO

## BIANCHELLO DEL METAURO

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Area of production:** Fratterosa

PESARO E URBINO – MARCHE ITALY

**Grape:** Bianchello or Biancame or Biancuccio.

**Vineyard:** Pianelli vineyard

**Cultivable area:** 4 ha

**Vineyard plant:** 270×0.80

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

**Vineyard exposure:** South-South East

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

**Age of production facilities:** 25 years old in average

**Harvesting time:** middle/end of September

**Harvesting method:** Manual grape step, harvest in small crates, selection of the grape in the vineyard and destemming and 4 harvesting steps. Boccalino wine is got from the second step.

**Soil type:** Clayey/Limestone soil

**Density of planting:** 4.000 Vines/ ha Yield/ha 100 q.

**Vinification:** Soft crushing of the whole grape bunch. Temperature controlled fermentation in stainless steel tank.

**Refinement:** in bottles for 34 months

**ABV:** 12.5% / 13%

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

### ORGANOLEPTIC CHARACTERISTICS

A DISTINCT STRAW COLOURED YELLOW WITH NOTES OF FRESH FRUITS AND SPRING FLOWERS WITH A HINT OF ELDERFLOWER. BOCCALINO IS A MEDIUM WHITE WINE THAT LEAVES A PLEASANT AND BALANCED TASTE, PERFECTLY COHERENT WITH THE TYPICAL FLAVOUR OF PESARO AREA.

# CAMPODARCHI

## BIANCHELLO DEL METAURO

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Area of production:** Fratterosa

PESARO E URBINO – MARCHE ITALY

**Grape:** Bianchello or Biancame or Biancuccio.

**Vineyard:** Monticello vineyard

**Cultivable area:** 2,5 ha

**Vineyard plant:** 278x0,80

**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 4 harvesting steps. Campodarchi wine is obtained from the fourth 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.

### CARATTERISTICHE ORGANOLETTICHE

COLORE GIALLO PAGLIERINO CON RIFLESSI DORATI, LIMPIDO, CRISTALLINO, PROFUMI INTENSI E PERSISTENTI DI FIORI GIALLI, DI GINESTRA E CAPRIFOGLIO, FRUTTA, PESCA A POLPA BIANCA MATURA E SENTORI DI FRUTTA ESOTICA. VINO SECCO CHE SI ESPRIME NEL SUO EQUILIBRIO GRAZIE AL CALORE E AL SUO AMPIO CORPO PERFETTAMENTE BILANCIATI DALLA PIACEVOLE FRESCHEZZA E SAPIDITÀ DEL FINALE.



# CODAZZO PERGOLA ROSATO

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Area of production:** Fratterosa

PESARO E URBINO – MARCHE ITALY

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

**Vineyard:** Morico and Ortaia vineyards

**Cultivable area:** 7 ha

Vineyard plant: 270x0.80

**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:** 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 100 q.

**Vinification:** The most is obtained by direct pressing and low temperature skin contact. Low temperature fermentation in inox and thermo regulated barrel.

**ABV:** 13,5%

**Serving temperature:** 12°-14° C. Thanks to its freshness, this serving temperature allows this wine to be pleasant even during the Summer.

## ORGANOLEPTIC CHARACTERISTICS

ROSE PETAL PINK WITH BRIGHT REFLECTIONS. INTENSE AROMAS WITH A DOMINANT BOUQUET OF SMALL RED FRESH FRUITS EVEN PLEASANTLY FLOREAL. WITH SENSATION OF UNDERGROWTH FLOWERS SUCH AS VIOLET AND CYCLAMEN. A MEDIUM DRY ROSÉ THAT DISTINGUISHES ITSELF FOR ITS FRESHNESS AND ITS STRUCTURE.





## VETTINA PERGOLA ROSSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Area of production:** Fratterosa  
PESARO E URBINO – MARCHE ITALY

**Grape:** Vernaccia di Pergola (Biotipo autoctono 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 piceage.

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 ALEATCO, 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.

# ORTAIA

## PERGOLA ROSSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Area of production:** Fratterosa

PESARO E URBINO – MARCHE ITALY

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

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

**Cultivable area:** 6 ha

**Vineyard plant:** 270x0.80

**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 pigeage. Temperature 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 12/16 months

**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.





**LUBACO**

**PERGOLA ROSSO**

**DENOMINAZIONE DI ORIGINE CONTROLLATA**

**Area of production:** Fratterosa  
PESARO E URBINO – MARCHE ITALY

**Grape:** Vernaccia di Pergola (Biotipo autoctono di Aleatico) Sangiovese  
Vineyard: Morico, Ortaia and Frescuccio Vineyard

**Cultivable area:** 6 ha

**Vineyard plant:** 270x0.80

**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 UNDERGROTE 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 PREVAILING IN MAGNUM VERSION.





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# ORCIO

## COLLI PESARESI

DENOMINAZIONE DI ORIGINE CONTROLLATA

### SANGIOVESE

**Area of production:** Fratterosa  
PESARO E URBINO – MARCHE ITALY

**Grape:** Sangiovese

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

**Vineyard:** Morico and Monticello vineyard

**Cultivable area:** 5 ha

**Vineyard plant:** 270x0.80

**Vineyard exposure:** South-East

**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 and a selection table. Prolongued maceration for more than 20 days and piegaje. Thermo regulated vinification and fermentation in inox barrel.

**Refinement:** at least 4 months in bottles.

**ABV:** 13.30%

**Serving temperature:** 18°C

#### ORGANOLEPTIC CHARACTERISTICS

A RUBY INTENSE RED WINE THAT EXPRESSES THE QUALITY OF THE AREA THAT IT COMES FROM, SENSATIONS OF UNDERGROWTH FLOWERS AND SPICY AROMAS SUCH AS WET HARD LEATHER WHICH COME UP AT THE END WITH MINERAL AND ANIMAL SENSATIONS. THE TANNIN IS SWEET AND SMOOTH, NOT DRIED AND NOT ASTRINGENT. IN THE MOUTH IS SOFT, BALANCED WITH A GOOD PERSISTENCE. SANGIOVESE IS BORN FROM MANUAL HARVEST, ACCURATE SELECTION IN THE WINERY, FERMENTATION AND LONG PERIODS OF THERMO REGULATED MACERATION.

# OLPE

## COLLI PESARESI

DENOMINAZIONE DI ORIGINE CONTROLLATA

# SANGIOVESE

**Area of production:** Fratterosa

PESARO E URBINO – MARCHE ITALY

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

**Vineyard:** Morico and Lorenzetti vineyard

**Cultivable area:** 5 ha

**Vineyard plant:** 270x0.80

**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 12/16 month.

**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.





# PROFONDO COLLI PESARESI

DENOMINAZIONE DI ORIGINE CONTROLLATA

## SANGIOVESE

**Area of production:** Fratterosa  
PESARO E URBINO – MARCHE ITALY

**Grape:** Sangiovese

**Vineyard:** Morico and Lorenzetti vineyards.

**Cultivable area:** 5 ha

**Vineyard plant:** 270x0.80

**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.

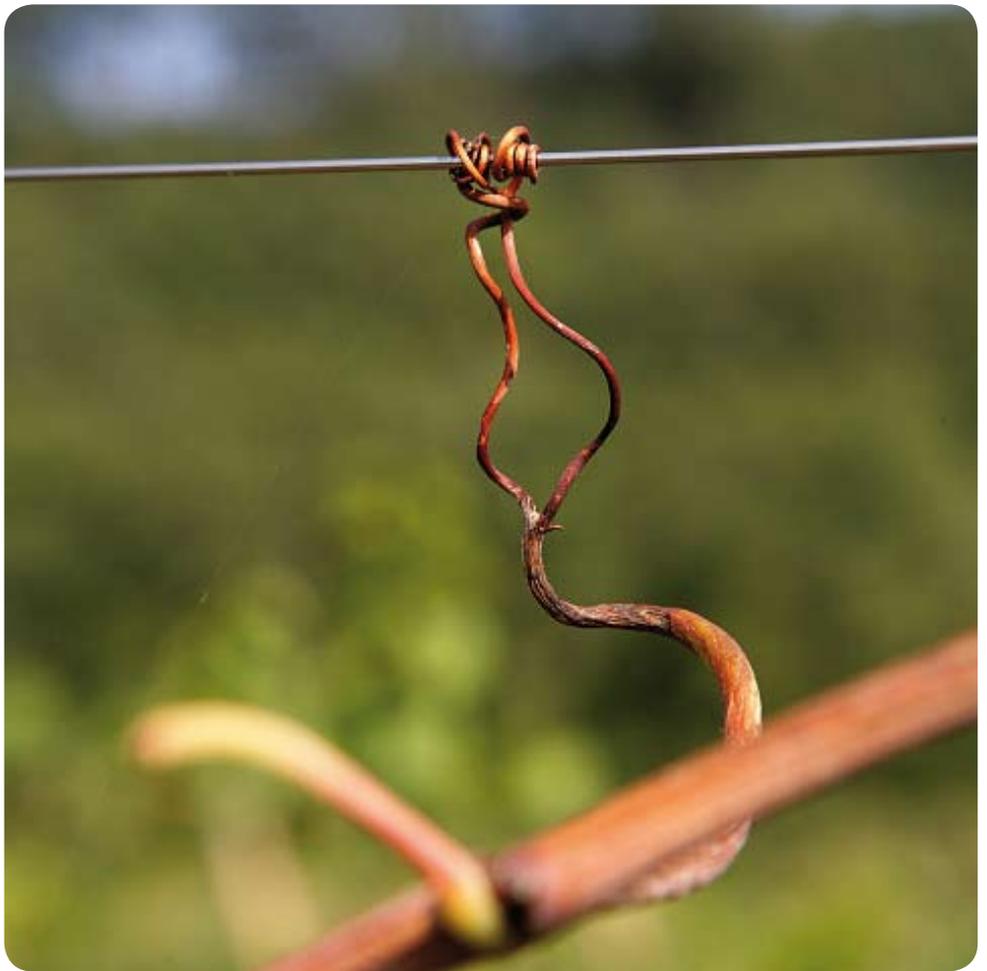
**Vinification:** Selection of grapes during harvest and in winery through a vibrant table and a selection table. Prolongued maceration for more than 20 days and pigeage. Thermo regulated vinification and fermentation in inox barrel. Ageing for at least 1 year in barriques with sur lie method and fining in bottle. Refinement: at least 6 months in bottle

**ABV:** 14%

**Serving temperature:** 18°C

### ORGANOLEPTIC CHARACTERISTICS

IT REPRESENTS THE BEST SELECTION OF SANGIOVESE GRAPES FROM OUR AREA. THE WINE STAYS 12 MONTHS ON MATURATION WITH SUR LEES METHOD IN SMALL OAK BARRIQUE OF FIRST PASSAGE WITH WEEKLY BATTONAGE. THIS PECULIAR VINIFICATION METHOD GIVES TO PROFONDO A FULL BODIED, COMPLEX AND INTENSE AROMA. DEEP GARNET REDDISH RUBY COLOUR. ITS COMPLEXITY, RECALLING FRUITY FLOREAL AROMAS, MAKES SANGIOVESE UNPARALLELED AS CONCERNS LEATHER AND TOBACCO PERFUMES AND ANIMAL SCENTS. AND PERSISTENT PERFUMES, PLEASANTLY SOFT THANKS TO A TANNIN THAT IS NEVER SPICY. THIS DRY RED RECALLS VANILLA AND TOBACCO AROMAS. ITS LONG FINING IN BOTTLE ALLOWS THE WINE TO BE FULL BODY, COMPLEX AND SOPHISTICATED. SUITABLE FOR AGING IN BOTTLE, IT'S NOW PRODUCED PREVAILING IN MAGNUM VERSION.



## VISCIOLA

WILD CHERRIES, AROMATIC WINE

This wine is a blend of our Pergola Rosso wine with a particular variety of wild cherries called "Visciole". In July, when cherries are mature, are picked and mixed together with wine and sugar to obtain a second temperature controlled fermentation. The result is a sweet, delicate, particularly aromatic wine that marries well with desserts and chocolate based sweets.

**Area of production:** Fratterosa  
PESARO E URBINO – MARCHE ITALY

**Grape:** Vernaccia di Pergola (biotype of Aleatico)  
Vineyard: Morico, Ortaia and Frescuccio vineyards,  
Visciola (wild cherries) trees grow next to 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 table and a selection table. Prolongued maceration for more than 20 days and pieageage. Thermo regulated vinification and fermentation in inox barrel. In July, when cherries are mature, are picked and mixed together with wine and sugar to obtain a second temperature controlled fermentation.

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

**ABV:** 13%

**Serving temperature:** 16°C

### ORGANOLEPTIC CHARACTERISTICS

INTENSE RUBY RED COLOUR, SWEET WINE, SMOOTH AND ELEGANT, PARTICULARLY AROMATIC AND IT IS ADVISABLE TO COMBINE WITH SEVERAL DESSERTS AND ESPECIALLY WITH CHOCOLATE DESSERTS.



# ARA MURATA

WHITE WINE FROM, OVER-RIPE GRAPES

**Area of production:** Fratterosa

PESARO E URBINO – MARCHE ITALY

**Grape:** Bianchelo or Biancame or Biancuccio

**Vineyard:** Lorenzetti vineyard

**Cultivable area:** 2 ha

**Vineyard plant:** 270×0.80

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

**Vineyard exposure:** South

**Cultivation system:** a "spalliera" method or VSP (Vertical Shoot Positioning System) with Guyot trimming system

**Age of production facilities:** 25 years old in average

**Harvesting time:** first half of September

**Harvesting method:** Manual grape harvest in small crates during the first step in the vineyard

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

**Density of planting:** 4.000 Vines/ ha Yield/ha 70 q.

**Withering:** natural withering of the grapes on wooden trellis for 5/6 months

**Vinification:** Soft crushing of the whole grape bunch and static decanting of the grape musts. Thermo regulated vinification and fermentation in inox barrel.

**Maturation:** 12 months in small oak barrique

Refinement: 5/6 months in bottle

**ABV:** 12,5% /13%

**Serving temperature:** 16°C

**Grape:** Bianchello del Matauro

## ORGANOLEPTIC CHARACTERISTICS

STRAW COLOURED YELLOW, FULL BODIED WINE, HINTS OF DRIED AND CANDIED FRUIT. IT ENCOMPASSES THE PALATE AND IT'S VERY SOPHISTICATED AND HINTS OF ALMONDS. PERSISTENT AND PLEASANTLY BALANCED. IDEAL FOR RELAXING MOMENTS AND FOR DESSERTS. WINE OBTAINED FROM CRUSHING OF NORMAL RIPE GRAPES THEN LEFT FOR MORE THEN 5 MONTHS IN TRELLIS. MANUAL GRAPES HARVEST. SOFT CRUSHING. VINIFICATION IN INOX BARRELS AND FINING FOR 24 MONTHS IN SMALL WOOD BARRELS. TEMPERATURE CONTROL DURING FERMENTATION AND VINIFICATION PHASES GOOD QUALITY BASE WINE. ABV: 13.5%



## WHITE BRUT SPUMANTE



**Area of production:** Fratterosa PESARO URBINO MARCHE ITALY

**Grape:** Bianchetto or Biancame or Biancuccio

**Vineyard:** Vigna dei Pianelli

**Cultivable area:** 4 he

**Vineyard plants:** 300 X 0.80

**Vineyard location:** 350 meters above sea level

**Plants per hectare:** 4000

**Vineyard exposure:** south south/east

**Cultivation system:** "spalliera " methods gouyot

**Vineyard age:** approx 25 years

**Harvest period:** early September

**Harvesting method:** manual harvest in small crates. Grapes selection within four separate harvest.

**Soil composition:** clayey/limestone

**Vinification:** charmat method. Soft press. Fermentation in temperature controlled steel tank.

**Refinement:** 3 months stainless steel 3 months soft sparkling fermentation 2 months in bottle. Available early May.

**ABV:** 11.50%

**Recommended serving temperature:** 10 celsius

### ORGANOLEPTIC CHARACTERISTIC:

A DISTINCTIVE LIGHT STRAW YELLOW COLOR NOTES OF FRESH FLOWER LIGHT AND FRESH IDEAL FOR APPETIZERS AND LIGHT DISHES.

100% BIANCHELLO GRAPES OFFERS A PLEASANT BALANCED AFTERTASTE OF MINERAL AND WHITE FRUITS.

## ROSE' BRUT SPUMANTE

**Area of Production:** Fratterosa PESARO URBINO MARCHE ITALY

**Grape:** Sangiovese and Aleatico grapes

**Vineyard:** Vigna Morico

**Vineyard Plants:** 270 x 0,70

**Vineyard Location:** 400 meters above sea level

**Plants per hectare:** 5500

**Vineyard exposure:** south south/west

**Cultivation system:** "spurred cordon"

**Wineyard age:** approx 8 years

**Harvest period:** mid September

**Harvesting method:** manual harvest in small crates. Grape selection within four separate harvest.

**Soil composition:** clayey/limestone

**Vinification:** Maceration method. Soft press. Fermentation in temperature controlled steel tank.

**Refinement:** 3 months stainless steel, 3 months soft sparkling fermentation 2 months in bottle. Available early May.

**ABV:** 12.00%

**Recommended serving temperature:** 10 celsius

### ORGANOLEPTIC CHARACTERISTIC :

ROSE' COLOR NOTES OF FRESH FLOWER LIGHT AND FRESH FINE PERLAGE IDEAL AS AN APERITIVO OR FOR PRE-DINNER ENGAGEMENTS. PERFECT WITH WHITE FISH DISHES AND LIGHT APPETIZERS . FRESH AROMA OF DELICATE BOUQUET OF WILD BERRIES .





## HOW TO GET TO THE WINERY



RIMINI PESARO  
URBINO FANO  
FRATTEROSA ANCONA

Terracuda  
via Serre 28,  
61040 Fratterosa (PU)  
tel 0721.777412  
fax 0721.777412  
cel 333.479.8915  
cel 331.4828238

[www.terracuda.it](http://www.terracuda.it)  
[info@terracuda.it](mailto:info@terracuda.it)

MOTORWAY A14 EXIT FANO, HIGHWAY FANO-GROSSETO DIRECTION ROMA, EXIT SANT'IPOLITO AND FOLLOW INDICATIONS FOR FRATTEROSA MOTORWAY A14 EXIT MAROTTA-MONDOLFO, PROVINCIAL ROAD SS76 DIRECTION PERGOLA. CARRY ON FOR 25 KM THEN TURN ON THE RIGHT AND FOLLOW THE INDICATIONS FOR FRATTEROSA WHICH IS THE FIRST VILLAGE YOU MEET.



**IN VINO QUALITAS**  
[www.terracruda.it](http://www.terracruda.it)

VIA SERRE 28, 61040 FRATTEROSA (PU) TEL E FAX 0721.777412\_INFO@TERRACRUDA.IT