



## GRIFOGLIETTO DOC Marche, Italy

**13.5%** **750mL**  
ALC/VOL BOTTLE SIZE



100% Aleatico



aged 10-15 days in stainless steel tanks



10-12 months in Oak



Aged in bottle  
6 months



**Appellation** Pergola Aleatico Superiore D.O.C.

**Harvest** Manual harvesting of vines with an average of 55 years, with strict grape selection by the middle of September.

**Vinification** Destemming and crushing of the grapes. cold soak maceration for 14 hours at 6 °C. temperature controlled fermentation 10-15 days in stainless steel containers, with indigenous yeasts and pumping over 2 - 3 times a day, controlled malolactic fermentation in glass-coated cement vats.

**Fermentation & Aging Process** Maturation: 10-12 months in 25 hl French oak cask and at least 6 months in a bottle .

### Tasting notes

**Color:** Ruby red to purple red color.

**Nose:** Expressive nose of rose blossoms, wild strawberries, and raspberries accompanied by undergrowth aromas.

**Palate:** Dry and fresh sensation with mild tannins, a round and distinct character.

### Serving recommendations

12° to 18° C.

**Food pairings** Traditionally served with prosciutto and cold meat or dishes with white meat, truffles or mushrooms, and fish soups.