



VERNACULUM DOC Marche, Italy



13.5%
ALC/VOL

750mL
BOTTLE SIZE

Appellation Pergola Aleatico D.O.C

Harvest Manual harvesting of vines with an average of 25 years, with strict grape selection by the middle of September

Vinification De-stemming, cold soak for 14 hours at 6 ° C: fermentation with selected yeasts at a controlled temperature for 6-8 days with pumping over 2 or 3 times a day. Guided malolactic fermentation.

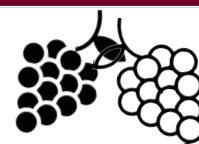
Fermentation & Aging Process Aging in stainless steel tanks for 4 months and subsequent aging in bottle for 2 months.

Tasting notes

Color: Ruby red color on a purple background

Nose: Aromas are very intense with hints of cherry, pomegranate, and small fruits of the undergrowth

Palate: Dry and fresh, harmonious, and characteristic.



100% Aleatico



aged 4 months in stainless steel tanks



not aged in Oak



Aged in bottle 2 months

Serving recommendations

12° to 18° C.

Food pairings Find maximum expression in cured meats white meats dishes with truffles, mushrooms, and fish soups.