

cantina
dei colli
ripani

c'è terra e c'è vino.



Grotte di Santità Collection

Marche IGT Bianco
Organic sparkling white wine

Produced and packaged by:
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italia Product of Italy
#cantinadeicolliripani - colliripani.com

Ancestrale Sparkling Wine
Zero Dosage from 100%
Pecorino grapes

Production area

Exclusive area of the municipality
of Ripatransone.

Vine variety

Pecorino.

Type of harvest

Manual harvest in crates.

Average yield/ha

50 q/ha

Vinification

Harvested by hand in crates during the second ten days of September. Light pressing of the grapes, initial fermentation of the must in cement at a controlled temperature. The sparkling wine is then bottled to complete the last stage of its fermentation naturally. Refinement on the lees for at least 16 months. With no disgorging and zero dosage.

Organoleptic characteristics

A quality sparkling wine with a delicate, long-lasting bead of bubbles. The lees still present in the bottle create a slight opalescence. Straw colour, with greenish hues. Rich citrus notes on the nose and an apple finish. The freshness on the nose carries through to the palate, with slightly acidic, long-lasting mineral sensations, typical of the vine.

Pairing

Excellent with both meat and seafood.

You are in the Grotte di Santità – a maze of prehistoric tunnels running through Ripatransone. This underground structure extends some 2,000 square metres underneath the town, creating paths, labyrinths, tales and legends. An ancestral place, much like the method used to make this sparkling wine with its delicate, long-lasting bead of bubbles. Taste the wine either by shaking the contents to make the lees rise up, or leave them at the bottom. The Grotte di Santità welcomes the changes of history. Each bottle is unique, with its own number and an immersive sensation in every glass.

Serving temperature

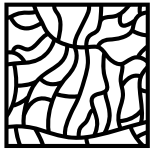
We recommended serving at 6/8°C.



ORGANIC WINE
IT-BIO-009
Agricoltura Italia



cantina



dei colli ripani

How we obtain our organic wine:

By growing respecting the environment.

We respect EC reg. 834/2007. The pruning, tying-up and removal of side shoots are done manually by our members.

By carrying out natural prevention.

Our vineyards are monitored by our technicians, who assess the need for possible interventions to counter pathogens with copper or sulphur-based products and antagonist mushrooms.

By preserving every single grape berry.

Harvesting is done by hand with little baskets that are brought to the winery as quickly as possible.

By using renewable energy.

Grape stalks are separated with machinery powered by the electric energy that is generated by a photovoltaic installation on the roof of our winery.

By paying attention to the smallest details.

The fermentation is monitored by our technicians through analytical laboratory checks and daily tastings. The wine produced this way is cleaned by natural static decantation and then filtered.

By recycling.

For our wines we use lighter and environmentally friendly glass bottles, 100% recyclable cork.