

TERRE DI SAN GINESIO

PICENVVM

ANNO DECIMO

VINO COTTO MILLESIMATO

Traditional product of the Marche Region



Production area

The grapes come from our vineyards located in the territory of San Ginesio, between 300 and 400 meters above sea level on the hills of the Fiastrella valley. The soil is medium textured, clayey, deep and fertile.

Grapes

White and black berries grapes such as Trebbiano, Sangiovese and others local varieties, coming from a single harvest.

Vinification and aging

After the soft crushing and de-stemming, the must is cooked on naked flame; on average, this method reduces an average reduction of 1/3 the initial volume of the must. Once cooked, the must is placed in oak barrels where it begins a long period of fermentation and, at same time, aging on lees, for at least 10 years. After this minimum period, it is bottled in individually numbered bottles of a single production batch. Sulphites are not added in this wine.

Organoleptic characteristics

Crystal clear and amber color; the aroma is intense and complex with dates, dried figs, caramel, honey and spicy notes of cinnamon and nutmeg; soft, warm, excellent sweetness never cloying and perfectly integrated with freshness and flavor, balanced, very persistent, fine and harmonious.

Food pairings

Excellent with dry pastries, dark chocolate, roasted chestnuts, peaches, aged, spicy or blue cheeses; in some territories of Marche cooked wine is part of the traditional Easter breakfast together the typical donut, with ciauscolo and pecorino cheese. It is perfect even by itself being a great "meditation wine."

Service temperature

From 12 ° C to 18 ° C, according to the seasons or personal taste.

www.terredisanginesio.it

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