

Incrocio Bruni 54 Marche Igt Incrocio Bruni



Production area: Fratte Rosa, Pesaro and Urbino, Marche.

Grape variety: Incrocio Bruni 54 or Dorico 54.

Vineyard: Vigna del Mulino.

Surface: 2 ha.

Planting time: 270 x 0.70.

Altitude: 350 masl.

Plants per hectare: 5,500.

Exposure: south - west.

Training system: guyot.

Plant age: 20 years.

Harvest period: end of August / first ten days of September.

Type of harvest: grapes harvested by hand in small boxes.

Soil type: clayey limestone.

Yield per hectare: 5 tons.

Vinification: soft whole bunch pressing. Static decantation of cold musts.

Fermentation at thermo controlled temperature in steel.

Aging: 3/4 months in the bottle.

Alcohol: 13%.

Serving temperature: 12 ° C.

Grape history: The Incrocio Bruni 54 variety was created in 1936 by prof. Bruno Bruni, who worked for the Ministry of Agriculture in the period 1930-1950, crossing the Sauvignon Blanc and Verdicchio varieties through pollination. This grape is not widespread and exclusively in the Marche region. Over the years this grape was almost disappearing, through a research project we found some rooted vines, replanted in a small plot.

Tasting Notes: At the sight straw yellow colour, light golden reflections, the nose has notes of herbaceous hints of tomato leaf, fruity citrus and bergamot, elderberry floral. In the mouth stands out the freshness balanced by warmth and softness, citrusy finish on the palate.

The Sommelier recommends: on preparations such as appetizers and structured first courses, with fatness, sweet tendency, slightly spicy, succulent, slightly oily. Second courses of white meat.

First courses: Bavette with asparagus cream.