

Ortaia - Pergola Aleatico Doc Superiore



Production area: Fratte Rosa Pesaro e Urbino - MARCHE.

Grapevine: biotype native of Aleatico (anciently called Vernaccia di Pergola)

Vineyard: Vigna Ortaia.

Surface: 6 ha

Planting: 270 x 0.70.

Altitude: 400 mt slm.

Vines per hectare: 5.500.

Exposure: South / southwest.

Training System: Cordon.

Plant Age: 15 years.

Harvest period: second decade of September.

Type of collection: hand-picked grapes in small cases.

Soil: sandy / loamy.

Yield per hectare: 7 tons.

Refinement: 12 months in bottle.

Alcohol: 14% – 15%.

Service temperature: 18 °C / 20 °C.

Maturation: This wine remains for 12/16 months in French oak barrels from 225 liters of second and third passage.

Winemaking: selection of the grapes during the harvest and in the cellar with the use of a vibrating table and a selection table. Fermentation in stainless steel temperature-controlled with long maceration of more than twenty days and pigeage (mechanical fulling)

TASTING NOTES

At the sight ruby red. Intense nose and quite complex, recognizable, purple flowers, pink and lilac, Ripe fruit like cherry and spicy. In the mouth intense and persistent, soft, balanced, return of ripe cherry fruit, shores.

The Sommelier recommends

On preparations such as pasta dishes and structured dishes, aromatic, spicy, succulent, greasy, with fatness, sweet trend. Lasagna, typical of Marche. **Seconds:** birds and poultry.