



PODERE VECCIANO

il Vino che Ama la Terra

Azienda Agricola Biologica



le Terre



BORGOFRIANO

Rubicone Chardonnay e Grechetto gentile IGP

VINEYARD

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| Vine: | Grechetto gentile 50%, Chardonnay musqué 50% |
| Vineyard: | by a brook named Friano |
| Soil: | medium clayey |
| Height: | 50-60 m. above sea level |
| Exposure: | South-West |
| Training system: | Guyot |
| Average vine age: | 4-20 years |
| Vine/ha: | 3,000 to 5,000 |
| Yield/plant (kg/vine): | 2 |
| Yield/ha (quintals): | 60-108 |
| Treatments: | sulphur, copper and natural substances |
| Fertilizers: | compost and green manure of spontaneous herbs |
| Harvesting: | last week of August |
| Grape picking: | by hand |
| Certifications: | organic grapes |

CELLAR

| | |
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| Grape crushing: | using stemmer-crushing |
| Pressing: | pneumatic soft pressing |
| Vinification: | in thermo-conditioned stainless steel vats |
| Maceration: | 2 hours in the press |
| Selected yeasts: | yes |
| Filtering: | micro filtration |
| Refining: | on the lees in steel vats |
| Yield grapes/wine (%): | 50 only free-run must |
| Annual production: | 20,000 bottles x 0.750 l. |

ANALYTIC DATA

Alcohol: 12.5% vol.

Packaging:
6 bottle carton (upright) x 0.750 l.



Grower's notes:

Fine medium structured white wine

Serving temperature (°C): 6-8

Recommended ageing (years): 2-3

Pairing:

Warm fish appetizers, fish risotto,
steamed fish



www.poderevecciano.it

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