



PODERE VECCIANO

il Vino che Ama la Terra

Azienda Agricola Biologica

 le Opere



COEUR

Rubicone Grechetto gentile IGP

VINEYARD

Vine:	Grechetto gentile
Vineyard:	"La Ginestra"
Soil:	on average clayey
Height:	50-60 m. above sea level
Exposure:	East, West
Training system:	Guyot
Average vine age:	20 years
Vine/ha:	3,000
Yield/plant (kg/vine):	1
Yield/ha (quintals):	30
Treatments:	sulphur, copper and natural substances
Fertilizers:	compost and green manure of spontaneous herbs
Harvesting:	last weeks of October
Grape picking:	by hand
Certifications:	organic grapes

CELLAR

Grape crushing:	whole grapes
Pressing:	pneumatic soft pressing
Vinification:	50% stainless steel vats, 50% barriques
Maceration:	48 hours
Selected yeasts:	no
Filtering:	yes
Refining:	on the lees in barrique
Yield grapes/wine (%):	50%
Annual production:	1,300

ANALYTIC DATA

Alcohol: 13,5 vol.

Packaging:

6 bottle carton (flat) x 0.750 l.



Tulipano Renano Ballon Piccolo Borgogna Grande Ballon Flute Coppa

Grower's notes:

Well structured white wine

by overripe grapes

Serving temperature (°C): 8-10

Recommended ageing (years): 3-10



www.poderevecciano.it

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