



# PODERE VECCIANO

*il Vino che Ama la Terra*

Azienda Agricola Biologica

 *le Opere*



## VIGNA DELLE ROSE

Romagna D.O.C Pagadebit

### VINEYARD

Vine:	Bombino bianco
Vineyard:	Vigna delle Rose
Soil:	on average clayey
Height:	50-60 m. above sea level
Exposure:	East, West
Training system:	Guyot
Average vine age:	4-20 years
Vine/ha:	3,000 to 5,400
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:	end of September
Grape picking:	by hand
Certifications:	organic grapes

### CELLAR

Grape crushing:	using stemmer-crushing
Pressing:	pneumatic soft pressing
Vinification:	in thermo-conditioned stainless steel vats
Maceration:	24 hours limited to 30% of must
Selected yeasts:	yes
Filtering:	microfiltration
Refining:	on the lees in steel vats
Yield grapes/wine (%):	50 only free-run must
Annual production:	8,500 bottles x 0.750 l.

### ANALYTIC DATA

Alcohol:	13% vol.
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**Packaging:**  
6 bottle carton (flat) x 0.750 l.



#### Grower's notes:

Medium structured white wine  
Serving temperature (°C): 6-8  
Recommended ageing (years): 1-3

#### Pairing

Light fish stew, fish mixed grill



[www.poderevecciano.it](http://www.poderevecciano.it)

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