



PODERE VECCIANO

il Vino che Ama la Terra

Azienda Agricola Biologica

 le Opere



AMPHORA DI VECCIANO

Rubicone Grechetto gentile IGP

VINEYARD

Vine:	Grechetto gentile
Vineyard:	Vigna La Ginestra
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):	1.5
Yield/ha (quintals):	45-81
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:	manual pressing
Vinification:	amphorae from Georgia
Maceration:	between 4 and 6 months
Selected yeasts:	none
Filtering:	none
Refining:	a few months on own yeasts
Yield grapes/wine (%):	60
Annual production:	1,300 bottles x 0.750 l.

ANALYTIC DATA

Alcohol: 14% vol.

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



Grower's notes:

Structured white wine

Serving temperature (°C): 12-14

Recommended ageing (years): 2-10

Pairing

Sea bream baked in salt

Ham from Carpegna hand sliced

Rabbit with fine herbs



www.poderevecciano.it

Società Agricola Podere Vecciano

47853 Vecciano (Coriano) RN

Via Vecciano, 23 - Tel.- Fax +39 0541 658388