



**PODERE VECCIANO**

*il Vino che Ama la Terra*

Azienda Agricola Biologica

 *le Opere*



## PIANDELLEMARNE

Famoso Rubicone IGP

### VINEYARD

Vine:	"Famoso" (famous)
Vineyard:	Piandellemarne
Soil:	clayey-marly
Height:	50-60 m. above sea level
Exposure:	East, West
Training system:	Guyot
Average vine age:	8 years
Vine/ha:	5,400
Yield/plant (kg/vine):	2
Yield/ha (quintals):	100-110
Treatments:	sulphur, copper and natural substances
Fertilizers:	compost and green manure of spontaneous herbs
Harvesting:	end of August
Grape picking:	by hand
Certifications:	organic grapes

### CELLAR

Grape crushing:	using stemmer-crushing
Pressing:	pneumatic soft pressing
Vinification:	100% steel tanks
Maceration:	2 hours in the press
Selected yeasts:	only in special vintages
Filtering:	microfiltration
Refining:	a few months on own yeasts
Yield grapes/wine (%):	50% only free-run must
Annual production:	5,300 bottles x 0.750 l.

### ANALYTIC DATA

Alcohol: 12.90% vol.

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



#### Grower's notes:

Partially aromatic white wine

Serving temperature (°C): 7-9

Recommended ageing (years): 2-3

#### Pairing

Risotto with vegetables

White meat, poultry

Grilled vegetables



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

Società Agricola Podere Vecciano

47853 Vecciano (Coriano) RN

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