



# PODERE VECCIANO

*il Vino che Ama la Terra*

Azienda Agricola Biologica

 *le Opere*



#### Grower's notes:

**Structured red wine**

Serving temperature (°C): 16-18

Recommended ageing (years): 5-7

#### Pairing

Grilled meat, mature cheeses

## TERRAVOLTA

Rubicone Cabernet e Merlot IGP

### VINEYARD

<b>Vine:</b>	Cabernet Sauvignon, Cabernet Franc Merlot, Petit verdot
<b>Vineyard:</b>	various estate vineyards
<b>Soil:</b>	on average clayey
<b>Height:</b>	60-100 m. above sea level
<b>Exposure:</b>	South-West
<b>Training system:</b>	cordon spur
<b>Average vine age:</b>	20 years
<b>Vine/ha:</b>	3,300
<b>Yield/plant (kg/vine):</b>	1.5
<b>Yield/ha (quintals):</b>	50
<b>Treatments:</b>	sulphur, copper and natural substances
<b>Fertilizers:</b>	compost and green manure of spontaneous herbs
<b>Harvesting:</b>	Merlot end of August, Petit verdot half of September Cabernet beginning of October
<b>Grape picking:</b>	by hand
<b>Certifications:</b>	organic grapes

### CELLAR

<b>Grape crushing:</b>	using stemmer-crushing
<b>Pressing:</b>	pneumatic soft pressing
<b>Vinification:</b>	thermo-conditioned stainless steel vats
<b>Maceration:</b>	10-15 days
<b>Selected yeasts:</b>	only in special vintages
<b>Filtering:</b>	large-particle filtration
<b>Refining:</b>	in two or three-year-old barriques
<b>Yield grapes/wine (%):</b>	65
<b>Annual production:</b>	5,300 bottles x 0.750 l.

### ANALYTIC DATA

<b>Alcohol:</b>	14% vol.
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#### Packaging:

6 bottle carton (flat) x 0.750 l. /1 Magnum x 1.5 l.

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

Società Agricola Podere Vecciano

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