



PODERE VECCIANO

il Vino che Ama la Terra

Azienda Agricola Biologica

 *le Opere*



VIGNA LA GINESTRA

Colli di Rimini D.O.C Rebola, dry wine

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 August
Grape picking:	by hand
Certifications:	organic grapes

CELLAR

Grape crushing:	using stemmer-crushing
Pressing:	pneumatic soft pressing
Vinification:	50% stainless steel vats, 50% barriques
Maceration:	2 hours in the press
Selected yeasts:	only in special vintages
Filtering:	microfiltration
Refining:	on the lees in steel vats
Yield grapes/wine (%):	50 only free-run must
Annual production:	6,000 bottles x 0.750 l.

ANALYTIC DATA

Alcohol: 14% vol.

Packaging:

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



Grower's notes:

Structured white wine

Serving temperature (°C): 7-9

Recommended ageing (years): 2-4

Pairing

Baked bass, rabbit roulade, fresh cheeses



www.poderevecciano.it

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