

**ROVETA**  
**GRAPPA DI MONTEPULCIANO**



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### Vineyards

**Growing area:** Marche, province of Ancona.

**Location:** in the Rosso Cònero DOC area, on the slope of Monte Cònero.

**Age:** 8-30 years.

**Soils:** the soils derive from limestone-marl rocks interspersed with zones of dark-red earth, clay and Plio-Pleistocene era rock near the promontory.

**Aspect and elevation:** near the coast, largely in positions protected from the cold North winds, at 130-200 m.

### Varieties and growing practices

**Grapes:** Montepulciano.

**Training system:** arched cane and spurred cordon.

**Vineyard density:** 2.500-4.000 vines per hectare.

**Yield:** 7-8 t. of grapes per hectare.

### Distillation

Montepulciano single-variety grappa obtained from 100% Cònero Riserva grapes. The fresh marcs are immediately ensiled in special containers to avoid contact with the air and acidified to reduce the pH and the content of methyl alcohol. The acidification of the skins is followed by the addition of selected yeasts for the complete performance of the controlled fermentation. The subsequent distillation cycle is discontinuous.

*The **Collesi Distillery** is located in Apecchio, in the Appennine mountains of the Marche region, at an altitude of 700 m. above sea level, one of the few which work where humidity is very low, where the range between night and day temperature is marked and where the use of the mountain spring water is permitted thanks to its' absolute purity. Traditional working methods go hand in hand with the latest production technology.*

### Tasting Notes

**Appearance:** colorless and bright.

**Bouquet:** strong undergrowth aromas reminiscent of wild strawberries, blackberries and plum jam.

**Palate:** soft and full-bodied, with varietal retro-olfactory hints.

### Alcohol

40,00% vol.

### Bottle size

0,50 lt.