MONCARO

TORDIRUTA

Conero DOCG Riserva

Vigneti

Growing area: Marche, province of Ancona.
Location: commune of Castelplanio, in the Piagge Novali area.
Age: 7-35 years.
Soils: very deep with presence of stone and prevalence of sand and clay, tending to limestone.
Aspect and elevation: south-east, south-west and north-west at 300-350 m

Vitigni e Coltivazione

Uve: 100% Verdicchio.
Sistema d'allevamento: capovolto e doppio guyot.
Densità d'impianto: 1700-3500 ceppi per HA.
Resa per ettaro: 70 q. d'uva con sistema di potatura a ridotto carico di gemme perpianta, permettendo così l'accumulo di sostanze elaborate in pochi grappoli per vite.

Vinification

Harvest: the late-ripening grapes are hand-picked, selecting the best clusters, and placed to dry on reed mats for 3 months, where they undergo the "noble rot" process.
Vinification: fermentation in oak barriques for about a month.
Maturation: 12 months in barriques, then bottle-ages for at least another year.

Cellaring

This quintessential exemplar of Italian winemaking will have no problem whatsoever in ageing a considerable period. Store it carefully in your cellar and discover, even a decade later, the impressive growth in richness of this extraordinary, renowned wine.

Alcohol 13,00% vol.

dense and brilliant gold yellow colour.

superbly aromatic bouquet of remarkable intensity and length. Predominant essences of candied citrus, tropical fruit and more mature, evolved floral and spices impressions.

the entrance is majestic. The palate is richly savoury, exhibiting impressions of candied, subtly caramelised fruit and spices, the gift of careful oak ageing, which enriches the influence of the noble rot. Magisterial smoothness, perfect balance and exceptional harmony of all of its components.

Excellent with great blue cheeses (Gorgonzola, Roqueford, Blue Stilton, Fossa di Talamello), with the Marche's fig lonzino and Mantua's fruit mustard. Perfect with foie gras, duck breast and Canard à l'orange (duck with orange)

Serving Temperature
14° C.