



**il Pollenza**

## Angèra



**Type:** White wine

**GraPe varieties:** Ribona 100%

**Classification:** Colli Maceratesi RIBONA DOC Bianco

**First Year of Production:** 2010

**Bottles Produced:** 8000

**Production Zone:** Marche region

**Soil:** Alluvial soil. Limestone with clay and fine-grained topsoil.

**Planting Year:** 1998

**Yield:** 8,000 kilos per hectare

**Vineyard Altitude:** 130 meters above sea level

**Planting Density:** 5,600

**Harvest date:** September ended

**Winemaking notes:** Hand harvested and brought with dry ice to the winery in the cool morning. The grapes were gently pressed and fermented, in cement vats, for 21 days at 15 °C. Sur lie aging with regular batonnage in cement vats, every 20 days during 6 months of aging. The wine was bottled in March of 2017 aged 2 months in bottle.

**Fermentation Vat Typology:** cement vats

**Aging Period:** 6 months

**Period of Bottling:** March 2017

**Alcohol Content:** 12,5% Vol

**Aging Capacity:** 4-5 years

**Ideal Temperature for Serving:** 10-12°C.

**Sensorial Characteristics:** Straw yellow. Delicious, green apple with citric final. Delicate palate, fresh and well balanced with a mineral finish.

**Food Pairings:** Fish plate in general and salumi like typical ciasculo from Marche region.