



il Pollenza

Didi 2017



Type: Rosè wine

Varietals: 50% Montepulciano, 25% Shiraz, 25% Pinot nero.

Classification: I.G.T. Marche

First Year of Production: 2003

Bottles Produced: 5000

Production Zone: Tolentino (MC)

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

Planting Year: 2001

Yield: 6,000 kilos per hectare

Vineyard Altitude: 130 meters above sea level

Training System: Espalier, spur cordon

Planting Density: 5,600

Harvest date: August 20, through September

Winemaking notes: Hand harvested and brought with dry ice to the winery in the cool morning. The grapes were gently pressed and the 50% of juice was fermented in vitrified tanks for 21 days at 15 °C. Sur lie aging with regular batonnage in vitrified tank, every 20 days during 3 months of aging.

Fermentation Vat Typology: vitrified cement

Aging Period: 6 months

Period of Bottling: March 2018

Alcohol Content: 13 %Vol.

Aging Capacity: 4-5 years

Ideal Temperature for Serving: 10-12°C.

Sensorial Characteristics: Straw yellow. Delicious exotic fruit on the nose in particular pineapple, mango and kiwi. Delicate palate, fresh and well balanced with a mineral finish.

Food Pairings: Fish plate in general, pizza.