

LINEA LE SELEZIONI CAMBRUGIANO 2021

Verdicchio di Matelica Riserva DOCG

- vineyards: Contr. Cambrugiano and Cabraccio (Matelica)
- location: hilly
- exposure: south
- altitude: 400 meters above sea level
- soil: loose
- planting layout: 3x2
- inter-row: worked until June
- breeding: double Gnjot
- density: from 1666 a 2200 vines/ha
- age of the implant: 26 and 46 years old
- grape variety: Verdicchio, a matelicese clone with a tight cluster
- buds / strain load: 15 (the first 4 are sterile)
- harvest: Last ten days of September 2020
- harvesting: 200 kg bins then placed in a cold room at -10°C for 24 hours
- vinification: cryomaceration in an inertized press at approximately 0°C. For 4 hours and subsequent cleaning by cold decantation of the must
- fermentation foot: *Saccharomyces bayanus*
- temp. of fermentation: 16 ° C
- duration of fermentation: approx. 25 days
- tanks: 100 hl thermo-conditioned stainless steel
- maturation: 95% for 12 months in stainless steel tanks + 5% for 12 months in 225 l barriques
- clarification: none
- bottling: June 2024
- marketing: end of October 2024
- bottles produced: approx. 70.000



- main enochemical values: alcohol 13.68% vol; total acidity: 5.24 g/l in Tartaric Acid; volatile acidity 0.39 g/l in Acetic acid; total sulfur 92 g/l; net dry extract 21.1 g/l; residual sugars 0.9 g/l
- Shelf Life: 6 years min.
- HACCP system integrated into the ISO 9001/2015 self-control system
- Traceability system of the whole product from the vineyard to marketing.
- Packaging in carton: microwave of 6 bottles
- Palletizing: epal of 100 cartons (5 layers of 20 cartons)
- Article code: 4021
- Bottle EAN code: 8007182000295
- Box EAN code: 180071820000292