



TERRA FAGETO

ALIDO
Marche Bianco
INDICAZIONE GEOGRAFICA TIPICA
Passito

2017

*Vino Passito della famiglia
Di Ruscio che da generazioni
cura con passione la qualità
dei propri vini.*



TERRA FAGETO

PRODOTTO E IMBOTTIGLIATO ALL'ORIGINE DALLA
AZIENDA AGRICOLA "TERRA FAGETO" DI DI BISSIO CLAVIJO
(FEDASO - MARCHE - ITALIA)

0,75 l e CONTIENE SOFIA
11,5% vol PRODOTTO IN ITALIA

TERRA FAGETO



Alido - Marche bianco Passito IGT

Specialty

Passito Alido is produced only in certain vintages, when the seasons allow the grapes to dry in the vineyard. It is produced exclusively with the Altidona vineyard grapes, where the southern exposure and its clayey soils facilitate the regular drying of the grape.

The drying takes place leaving the grapes to overripe in the vineyard (thanks to the pedoclimatic conditions of the Aso Valley).

From its soil, so arid and dry, derives the name of the passito: Alido.

Characteristics

Classification: MARCHE BIANCO Passito Igt "Alido"

Year: 2017

Grape varieties: 100% Passerina

Vineyard location: ALTIDONA, contrada Svarchi. We are in the heart of the Aso Valley. Altitude of 250 m above sea level. South-facing and clay loam soil.

Vine training method: Guyot

Planting density: 5000 stumps per hectare

Yield per hectare: 0.4-0.5kg per vine

First year of production: 2002

Harvest period: mid-November

Harvest method: hand picking, in crates, early in the morning.

Vinification: we harvest in the very early hours of the morning, the grapes are hand picked and put into small crates, so that the fruit carried to the cellar is still intact and not stressed by the high temperatures of the day. The destemmed grapes are put into the press and 100% of the free-run must is transferred into new barriques after an initial clarification of 12 hours. Here the alcoholic fermentation takes place. After 5 months and repeated batonage, the wine is transferred into steel tanks. After bottling, Alido is left to age in the bottle for a few months in the historic cellar.

Serving temperature: 6°c /8°c



Analytical data

Alcohol content: 13.50% vol

Sugar content: 145 g/L

Acid content: 6,2 g/L

Extract: 38.70 g/L

Organoleptic properties

Bright golden yellow color, intense and aromatic bouquet of peach and apricot jam, dried figs and acacia honey. Notes of caramel and candied fruit complete a rich range of fragrant nuances. Sweet wine distinguished by a remarkable minerality and a marked acidity, olfactory and gustatory persistence of great importance in the finish.

Food pairings

It pairs perfectly with dry biscuits, pastries, medium-aged cheeses served with honey or jam.

Storage

Store the bottle horizontally, preferably in a dark and silent environment, with a temperature between 12 - 18 degrees and a humidity of around 60-70%. Keep the bottle closed for a further 5 years to increase the tasting properties of the wine.