DI RUSCIO
VITICOLTORE
TERRA FAGETO
ELISENA
BIANCO MARCHE
INDICAZIONE GEOGRAFICA TIPICA
PRODOTTO IN ITALIA

Elisena - Marche bianco IGT

Reserve

Always captivated by Chardonnay, Claudio decides to plant it in the early 90s in Elisena, hamlet of Campofilone, thus finding out the great potential of this grape variety. From then on, the desire to experiment year after year, producing a label that is one of the most representative of the winery.

Characteristics

Classification: MARCHE BIANCO IGT "ELISENA"

Grape varieties: 100% Chardonnay

Vineyard location: Elisena, via Valdaso, hamlet of Campofilone. We are in the heart of the Aso Valley. North side, a very cool area where the Adriatic sea and Sibillini mountains breezes alternate during the day.

Vine training method: Guyot

Planting density: 5000 stumps per hectare

Yield per hectare: 1,0-1,1kg per vine

First year of production: 1997

Harvest period: first half of September

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 followed by the malolactic fermentation which will determine the residence times of the wine in barriques (about 6 months). After 5 months and repeated batonage, the wine is transferred into steel tanks. After bottling, Elisena is left to age in the bottle for a few months in the historic cellar.

Serving temperature: 10°c /12°c

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Analytical data

Alcohol content: 13.30% vol

Sugar content: 1.0 g/L

Acid content: 6,2 g/L

Extract: 24.70 g/L

Serving suggestions

Let the wine rest at least 10 days after shipping.

Organoleptic properties

Straw yellow with golden notes. Intense, full, enveloping. Strong floral notes of orange blossom, jasmine and elderberry blend with hints of white fruit, ripe apple, white peach and yellow tropical fruit, such as pineapple and papaya. Warm hints of custard and candied fruit. Taste: full, complex, velvety. Soft attack with notes of pear and dried fruit enriched by the freshness of bergamot and balsamic and mallow hints. Good persistence.

Food pairings

Perfect to pair with first courses, white meats, cream cheeses, fish dishes.

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%. The wine lends itself to a further 5-10 years ageing.

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