

# COL DI CORTE



## *Col di Corte, Esino Rosso Doc*



**Production area:** Contrada San Pietro, Municipality of Montecarotto (AN), Italy

**Exposure and altitude:** north-east between 160 and 180 m a.s.l.

**Soil type:** clay-rich/chalky

**Varieties:** 100% Montepulciano

**Training and pruning system:** single guyot with short pruning to 6-8 buds

**Vines per hectare:** 3,570

**Average age of vineyards:** 25 years

**Grape yield per hectare:** 60-70 q/Ha

**Harvest time:** end of September, first half of October

**Fermentation:** Wild yeasts

**Ageing:** aged in steel vats

**Recommended serving temperature:** 18° C

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The grapes used to make our Esino Rosso DOC are harvested from a Montepulciano vineyard that, at around 160 metres above sea level and sheltered on all sides by a series of low hills, is our lowest-lying.

This location—where heat accumulates but humidity does not due to the decent ventilation—enables us to push the ripening stage as far as possible, which may even mean harvesting in the first few weeks of October.

The grapes are harvested in crates, fermented with their own wild yeasts and aged in steel vats.

In some years, when extraction and the body of the grapes do not allow this, a small quantity of grapes is vinified and aged in wood containers.

The sensation we want to achieve with our Esino red is that of a fresh, structured wine undeterred by tannins that have not been forcibly softened.