



# BOCCADIGABBIA

## LE GRANE COLLI MACERATESI RIBONA DOC

**Grapes:** 100% ribona (ribona, also called maceratino, is a rare grape variety grown only in the province of Macerata).

**Vineyard:** About 2 hectares in area, facing northeast; the vines, averaging 20 years old, are planted in sandy-clay soils and trained to the Guyot system.

**Harvest:** The grapes are hand-picked in early September.

**Vinification:** Following a gentle pressing, the must ferments about 12 days at a controlled temperature in stainless steel fermenters. Following this first fermentation, whole grape berries, picked slightly over-ripe, are added to the wine. The resulting second fermentation, traditionally known as "fare le grane (adding the berries)", lasts a further ten or so days and allows increased extraction of compounds and aromatic extracts from the grape skin.

**Qualities:** This unique fermentation method as well as the rarity of the grape variety confers distinctive characteristics on Le Grane. It appears a deep, almost yellow, straw, and the nose releases intriguing fragrances of very ripe fruit. On the palate, it exhibits firm structure, expansive volume, and excellent balance.

It is perfect with pastas and fish courses, but is delicious as well with light meats and with cheeses.

The grapes for Le Grane are grown in Macerata's ancient Montanello locale. Here soldier-architect Pietro Paolo Floriani, famous for having designed Malta's Floriana fortress, first planted vineyards in 1626.

