



BOCCADIGABBIA

SALTAPICCHIO MARCHE SANGIOVESE MERLOT

Grapes: 60% sangiovese, 40% Merlot.

Vineyard: about 1.5 hectares, aspected southwest on clayey soils. Vine density is 3,600 per hectare, trained to the short-pruned Guyot system.

Harvest: hand picked in late September-early October, with a vineyard yield of 50-60 ql. (5-6 tons) per hectare.

Vinification: after a lengthy maceration on the skins, the wine matures for 14-16 months in new or one-year-old barriques; it is then bottled and given a minimum of six months' bottle-ageing before release.

Profile: elegant, delicate aromas are the hallmark of Saltapicchio, as is the rich, velvety complement of its sweets tannins; these qualities make for a superb example of Sangiovese and Merlot blend.

Although traditionally paired with classic red-meat dishes, Saltapicchio will complement any hearty traditional Italian recipe.

