



BOCCADIGABBIA

civitanova marche

Garbì

Marche



Appellation: MARCHE BIANCO IGT

Zone: Civitanova Marche

Cru: n/a

Vineyard extension (hectares): 5

Blend: 40% Chardonnay - 40% Sauvignon Blanc - 20% Verdicchio

Vineyard age (year of planting): Chardonnay - Sauvignon Blanc - Verdicchio

Soil Type: Sandy-clayey

Exposure: Various

Altitude: n/a

Colour: Straw yellow

Nose: Elegant and persistent

Flavour: fresh and flavorful

Serving temperature (°C): 8-10

Match with: Fish hors d'oeuvres, rice and pasta dishes, grilled fish, also as an aperitif with tapas or snacks

Average no. bottles/year: 60,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: The wine is named after the wind that often blows on the Adriatic sea. The wine is produced with the grapes of various vineyards. Vine training system: cordon spur (Chardonnay and Sauvignon Blanc) and guyot (Verdicchio). Harvest period: end of August (Chardonnay), beginning of September (Sauvignon Blanc, Verdicchio)

Vinification and ageing: Soft crushing of the clusters. Alcoholic fermentation for approximately 12 days in steel tanks with temperature control in order to exalt the aroma of the grapes; at the end of fermentation the wine of the three varieties are blended and the wine is bottled at the beginning of the spring

Awards: n/a

Estate History

For many reasons Boccadigabbia is one of the most interesting domains in the Marche region. Until 1950 the estate belonged to Prince Luigi Girolamo Napoleon Bonaparte, direct descendant of the Napoleon we all know. In fact, ever since the early 19th century, French grapes were planted at Boccadigabbia under the Napoleonic administration, varieties the locals described as "bordò" and "francesi" - a heritage unfortunately totally lost in the breakdown of the imperial properties that ended in their sale. It, then, makes perfect sense that Elvio Alessandri, the present owner, decided to plant Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot and Cabernet Sauvignon alongside the traditional Sangiovese, Ribona, Montepulciano and Verdicchio: the choice had a historical as well as qualitative significance. Elvio's son Lorenzo works full time at the estate, the vineyards are supervised by the agronomist Luca Severini and the cellars are managed by the oenologist Francesco Pennesi with the consultancy of the well known oenologist Emiliano Falsini. The 23 hectares of vineyards stand on hills in two separate zones, Civitanova and Macerata. The international grape varieties are grown in Civitanova, while the Italian varieties are grown in Macerata. The estate takes part in a programme financed by the Marche Region for viticulture with a low environmental impact, so that the practices in the vineyard are strictly environment friendly. There are two cellars, an extremely modern one in Civitanova, which was completed in 2010, and an older one in Macerata, that was bought together with the vineyards by Elvio in 1996. The philosophy is to maintain tradition with the aid of modern technology, but also to maintain the particular character of the wines made with the Italian and international grape varieties of the estate.



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BOCCADIGABBIA

civitanova marche

Rosso Piceno

Marche



Appellation: ROSSO PICENO DOC

Zone: Civitanova Marche

Cru: n/a

Vineyard extension (hectares): 6.5

Blend: 0% Montepulciano, Sangiovese

Vineyard age (year of planting): Montepulciano, Sangiovese

Soil Type: Sandy, clayey

Exposure: Various

Altitude: 180 meters above sea level

Colour: Deep ruby red

Nose: Intense, red fruit, spices, chocolate, vanilla

Flavour: Dry, soft, quite warm, quite tannic, long and pleasant finish

Serving temperature (°C): 18-20

Match with: Pasta dishes with meat sauce, grilled meat, creative cuisine

Average no. bottles/year: 60,000

Alcohol %: n/a

Grape yield per hectare tons: 7

Notes: Vineyard density: 3,600 vines/hectare. Vine training system: “capovolto” (inverted training system), short pruning. Harvest period: end of September (Sangiovese), second 15 days of October (Montepulciano)

Vinification and ageing: Destemming and soft crushing of the clusters. Alcoholic fermentation in stainless steel tanks with frequent pumping over of the must. The wine then matures in French oak barriques of second and third use for 10-12 months.

Awards: n/a

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BOCCADIGABBIA

civitanova marche

Rosèò

Marche



Appellation: MARCHE ROSATO IGT

Zone: Civitanova Marche

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 100% Pinot nero

Vineyard age (year of planting): Pinot nero

Soil Type: clayey-calcareous

Exposure: South-east

Altitude: n/a

Colour: bright and intense pink

Nose: Elegant, fruity notes, cherry, raspberry and plum

Flavour: Dry, sapid and fresh

Serving temperature (°C): n/a

Match with: This wine is suitable for the whole meal, hors d'oeuvres, pasta and rice dishes, white meat, flavourful traditional fish and seafood dishes

Average no. bottles/year: 0

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: Vineyard density: 3,600 vines/hectare. Vine training system: guot.

Vinification and ageing: The clusters are destemmed and crushed softly. The must is immediately separated from the skins. Cold decanting of the must. Fermentation with temperature control in steel vats.

Awards: n/a

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civitanova marche

Le Grane

Marche



Appellation: COLLI MACERATESI RIBONA DOC
Zone: Civitanova Marche

Cru: n/a

Vineyard extension (hectares): 2

Blend: 100% Ribona

Vineyard age (year of planting): Ribona 1988

Soil Type: Sandy-clayey

Exposure: North-east

Altitude: n/a

Colour: Intense straw yellow

Nose: Intriguing fragrances of ripe fruit

Flavour: Structured, full in the mouth, harmonic

Serving temperature (°C): 8-10

Match with: Pasta and fish dishes, white meat dishes, cheese

Average no. bottles/year: 6,500

Alcohol %: n/a

Grape yield per hectare tons: 0

Notes: “Ribona” also called “Maceratino” is a rare grape varietal that is only grown in the province of Macerata. The vineyards stand in the old Montanello district of Macerata, where Pietro Paolo Floriani, who was a soldier and an architect (he designed the Floriana fortress of Malta), planted vines in 1626. Vine training system: guyot

Vinification and ageing: Soft crushing of the clusters, the must ferments for approx 12 days with temperature control in stainless steel tanks. After the first fermentation, whole slightly overripe berries are added to the wine. The second fermentation lasts a further 10 days and allows an added extraction of compounds and of aromatics from the skins.

Awards: n/a

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BOCCADIGABBIA

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Pecorino

Marche



Appellation: FALERIO PECORINO DOC

Zone: Southern Marche (Piceno area)

Cru: n/a

Vineyard extension (hectares): 5

Blend: 100% Pecorino

Vineyard age (year of planting): Pecorino 1998

Soil Type: Medium textured tending to clayey

Exposure: South/south-east

Altitude: 300 meters above sea level

Colour: intense straw yellow

Nose: Elegant and intense, fruity and floral

Flavour: Dry, fresh, sapid, but at the same time it is full in the mouth and persistent due to its remarkable consistence

Serving temperature (°C): 8-10

Match with: Shell fish and seafood, fish dishes, white meat, "ciauscolo" a typical fresh salame from the Marche

Average no. bottles/year: 6,500

Alcohol %: n/a

Grape yield per hectare tons: 7

Notes: Pecorino (from "pecora" sheep in Italian) is an indigenous white grape variety of the Marche. It is grown mainly in the Piceno area (of the Marche) and in northern Abruzzo. Its name is due to the fact that sheep were raised where this grape was grown. The hills of the Piceno area are particularly suited for this variety due to the microclimate and the exposure yielding particularly powerful wines that age for a long time.

Vinification and ageing: The grapes are harvested by hand. Soft pressing and vinification with temperature control

Awards: n/a

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