

**Appellation:** VINO DA UVE STRAMATURE PASSITO

**Zone:** District of Montalfoglio and Grifoletto (province of Pesaro and Urbino)

**Cru:** Grifoletto

**Vineyard extension (hectares):** 1

**Blend:** 90% Biancame - 10% Moscato bianco

**Vineyard age (year of planting):** Biancame 1966 - Moscato bianco 2005

**Soil Type:** Grifoletto: tending to clayey. Montalfoglio district: medium texture, tending to clayey.

**Exposure:** South/East. Altitude: Grifoletto 350 metres above sea level (Biancame) ; Montalfoglio District: 395 metres above sea level (Moscato)

**Altitude:** n/a

**Colour:** Bright amber yellow with golden reflections.

**Nose:** Complex, ethereal, candied orange peel, dates, jujube, sultanas and dried figs, dried fruit and torrone notes at the end

**Flavour:** Sweet, supple, balanced by freshness and a slight astringency, the finish is slightly bitter with medicinal herb notes.

**Serving temperature (°C):** 14-16

**Match with:** Blue cheese, dry pastry

**Average no. bottles/year:** 2,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 5

**Notes:** The bottles are half-bottles (0,500 ml). Vinsanto has always been produced in the city of Pergola.

**Vinification and ageing:** The clusters are harvested when slightly overripe. The grapes are dried till January-February depending on the vintage. Pressing and fermentation in 50-100 litre oak barrels and in large glass demi-johns for two months. The wine matures in the same barrels and demijohns for 48 months. During this period of time, delicate batonnages are performed every two months. The wine is then blended. Bottling and finishing in the bottle for 6 months.

**Awards:** n/a

### **Estate History**

The Tonelli family have been vigneroni for three generations. In 1985 Francesco, an agronomist and a sommelier, decided to leave his job as a teacher and to dedicate himself completely to viticulture and wine making: he searched for rare and old vines of Vernaccia Rossa and had them reproduced by specialised nurseries. He also helped to establish the tiny "Pergola" appellation (of a total vineyard extension of barely 45 hectares and made up of just 3 producers). Francesco is supported by his son Stefano, an oenologist, who, after having worked for a few wineries in Australia, is now helping his father with passion and dedication.





**Appellation:** PERGOLA ALEATICO SUPERIORE DOC

**Zone:** Grifoletto, Pergola (province of Pesaro and Urbino)

**Cru:** Grifoletto

**Vineyard extension (hectares):** 1

**Blend:** 100% Vernaccia rossa di Pergola (clone Aleatico)

**Vineyard age (year of planting):** Vernaccia rossa di Pergola (clone Aleatico) 1966

**Soil Type:** Tending to clayey

**Exposure:** South-east, altitude 350 meters above sea level

**Altitude:** 300 meters above sea level

**Colour:** Ruby red with purple reflections

**Nose:** The nose is austere at first, then rose, wild strawberry and raspberry notes are evident

**Flavour:** dry, fresh, harmonic and typical

**Serving temperature (°C):** 14-16

**Match with:** Salame, white meat dishes, truffle and mushroom dishes, snail dishes (especially "lumache in porchetta" a traditional recipe)

**Average no. bottles/year:** 3,300

**Alcohol %:** n/a

**Grape yield per hectare tons:** 5

**Notes:** The wine is made with an Aleatico clone (locally called Vernaccia rossa di Pergola) which is present in the area since 1234, when the town of Pergola was founded. The vineyard can be considered a "cru". Vineyard density: 2,000 vines/hectare

**Vinification and ageing:** Harvest by hand, the grapes are taken to the cellar as quickly as possible. Destemming of the clusters. Cold maceration with the skins at 6 degrees Celsius at 6 degrees Celsius. Fermentation with wild yeast with temperature control for 10-15 days with pumping over of the must 2 or 3 times a day. Malolactic fermentation. The wine matures in large oak casks of a capacity of 25 Hectolitres for 10 months. Finishing in the bottle for 10 months.

**Awards:** n/a

## Estate History

The Tonelli family have been vigneroni for three generations. In 1985 Francesco, an agronomist and a sommelier, decided to leave his job as a teacher and to dedicate himself completely to viticulture and wine making: he searched for rare and old vines of Vernaccia Rossa and had them reproduced by specialised nurseries. He also helped to establish the tiny "Pergola" appellation (of a total vineyard extension of barely 45 hectares and made up of just 3 producers). Francesco is supported by his son Stefano, an oenologist, who, after having worked for a few wineries in Australia, is now helping his father with passion and dedication.





**Appellation:** PERGOLA ALEATICO DOC

**Zone:** Districts of Montalfoglio and of Montevecchio, Grifoletto, Pergola (provincia di Pesaro e Urbino)

**Cru:** n/a

**Vineyard extension (hectares):** 4

**Blend:** 100% Vernaccia rossa di Pergola (Aleatico clone)

**Vineyard age (year of planting):** Vernaccia rossa di Pergola (Aleatico clone) 1976,1991

**Soil Type:** Montalfoglio district: medium texture, tending to clayey. Montevecchio district: tending to calcareous

**Exposure:** South/East-east

**Altitude:** n/a

**Colour:** Ruby red with purple reflections

**Nose:** Intense, cherry, pomegranate, underbrush berry notes.

**Flavour:** Dry, fresh, harmonic, typical

**Serving temperature (°C):** 14-16

**Match with:** Salame, white meat, dishes with truffle and mushrooms, fish soups.

**Average no. bottles/year:** 20,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 6

**Notes:** n/a

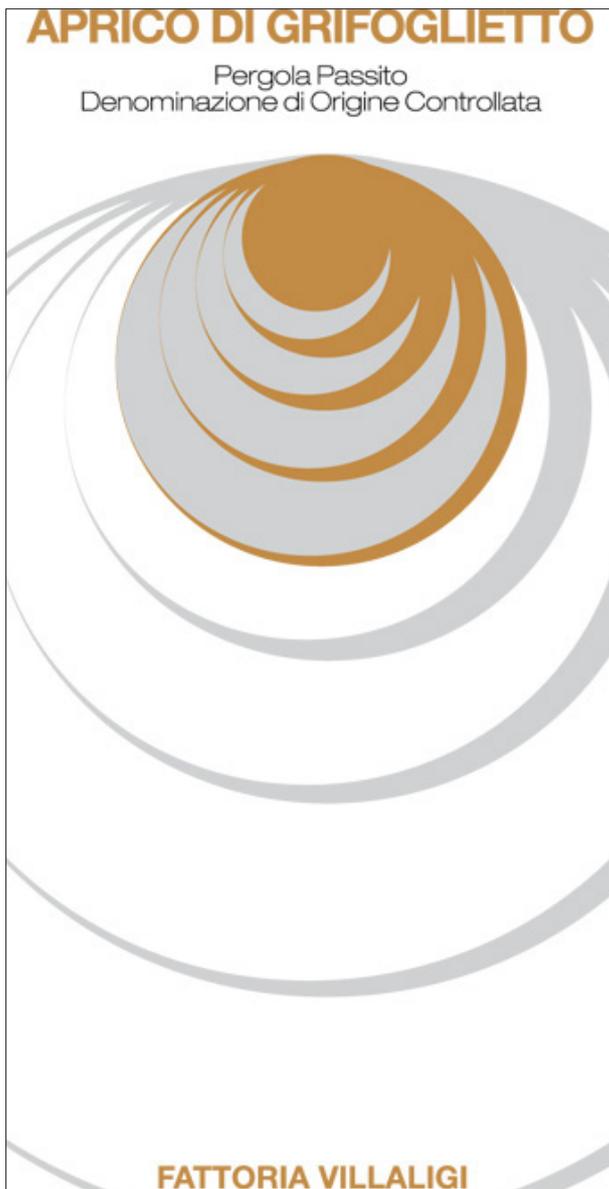
**Vinification and ageing:** Destemming and crushing of the clusters, fermentation with temperature control (25-28 degrees Celsius) for 7-10 days in stainless steel; malolactic fermentation in glazed cement vats, the wine matures in glazed cement vats for 3 months. Bottling during the month of January. Finishing in the bottle.

**Awards:** n/a

### **Estate History**

The Tonelli family have been vigneroni for three generations. In 1985 Francesco, an agronomist and a sommelier, decided to leave his job as a teacher and to dedicate himself completely to viticulture and wine making: he searched for rare and old vines of Vernaccia Rossa and had them reproduced by specialised nurseries. He also helped to establish the tiny “Pergola” appellation (of a total vineyard extension of barely 45 hectares and made up of just 3 producers). Francesco is supported by his son Stefano, an oenologist, who, after having worked for a few wineries in Australia, is now helping his father with passion and dedication.





**Appellation:** PERGOLA PASSITO DOC

**Zone:** Grifoletto district, Pergola (province of Pesaro and Urbino)

**Cru:** Grifoletto

**Vineyard extension (hectares):** 1

**Blend:** 100% Vernaccia rossa di Pergola (Aleatico clone)

**Vineyard age (year of planting):** Vernaccia rossa di Pergola (Aleatico clone) 1966

**Soil Type:** Tending to clayey

**Exposure:** South-east, altitude 350 meters above sea level

**Altitude:** n/a

**Colour:** Ruby red with orange reflections

**Nose:** Rose, candied fruit, wild strawberries and raspberry notes

**Flavour:** Sweet, supple, but well balanced by an adequate acidity and by a slight astringency

**Serving temperature (°C):** 14-16

**Match with:** Meditation wine, ideal with dry pastry, tarts, "ciambella"

**Average no. bottles/year:** 1,600

**Alcohol %:** n/a

**Grape yield per hectare tons:** 5

**Notes:** The bottles are half bottles (capacity 0,500 ml). This wine is made with a clone of Aleatico (called "Vernaccia rossa di Pergola" in the area) that has been grown in the area since 1234, when the town of Pergola was founded by the inhabitants of Gubbio. The vineyard from which this wine is made is a proper "cru" with vines that are nearly half a century old. Vineyard density: 2,000 vines/hectare.

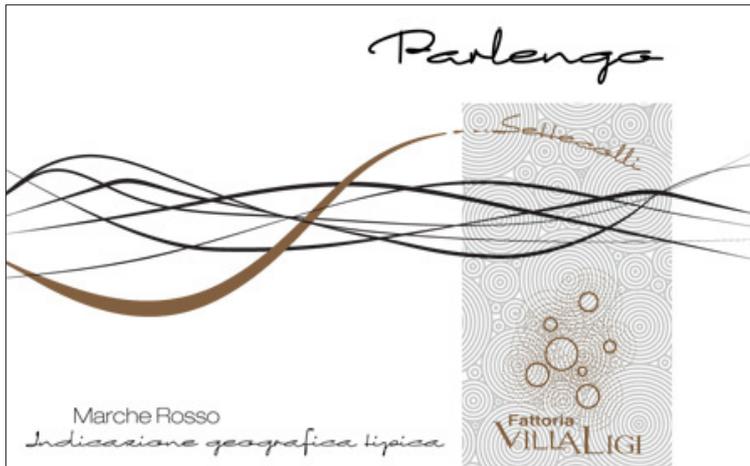
**Vinification and ageing:** The clusters are picked slightly overripe and are dried till November-December depending on the vintage. The grapes are then pressed. Alcoholic fermentation takes place in small oak barrels (50-100 litre capacity) for approx. two months till the right alcohol strength and residual sugar percentage is reached. The wine matures in the same barrels for 12/18 months and during this period of time every two months delicate batonnages are carried out in order to stir the lees. The various lots are then blended and bottled. Finishing in the bottle for 6 months.

**Awards:** n/a

### **Estate History**

The Tonelli family have been vigneroni for three generations. In 1985 Francesco, an agronomist and a sommelier, decided to leave his job as a teacher and to dedicate himself completely to viticulture and wine making: he searched for rare and old vines of Vernaccia Rossa and had them reproduced by specialised nurseries. He also helped to establish the tiny "Pergola" appellation (of a total vineyard extension of barely 45 hectares and made up of just 3 producers). Francesco is supported by his son Stefano, an oenologist, who, after having worked for a few wineries in Australia, is now helping his father with passion and dedication.





**Appellation:** MARCHE ROSSO IGT

**Zone:** Montalfoglio district, Tenuta S. Cristoforo

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 100% Montepulciano

**Vineyard age (year of planting):** Montepulciano 1979

**Soil Type:** Medium texture tending to clayey

**Exposure:** East

**Altitude:** 395 meters above sea level

**Colour:** Bright ruby red

**Nose:** Intense, sour black cherry, underbrush berries. Slight tones of pepper and of cloves.

**Flavour:** Dry, vigorous, well balanced, fresh

**Serving temperature (°C):** 16-18

**Match with:** Red meat, game

**Average no. bottles/year:** 0

**Alcohol %:** n/a

**Grape yield per hectare tons:** 6

**Notes:** Vine training system: cordon spur. Vineyard density: 2,500 vines/hectare. The grapes are harvested by hand at the end of September

**Vinification and ageing:** Destemming and crushing of the clusters. Fermentation and maceration with the skins with temperature control (28-30 degrees Celsius) in steel. Malolactic fermentation in glazed concrete vats. The wine then rests in wood in barrels of various capacity for 8-12 months. Finishing in the bottle for 4 months.

**Awards:** n/a

### *Estate History*

The Tonelli family have been vigneroni for three generations. In 1985 Francesco, an agronomist and a sommelier, decided to leave his job as a teacher and to dedicate himself completely to viticulture and wine making: he searched for rare and old vines of Vernaccia Rossa and had them reproduced by specialised nurseries. He also helped to establish the tiny "Pergola" appellation (of a total vineyard extension of barely 45 hectares and made up of just 3 producers). Francesco is supported by his son Stefano, an oenologist, who, after having worked for a few wineries in Australia, is now helping his father with passion and dedication.





**Appellation:** BIANCHELLO DEL METAURO DOC

**Zone:** Village of S. Costanzo

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 100% Biancame

**Vineyard age (year of planting):** Biancame 1980

**Soil Type:** n/a

**Exposure:** west

**Altitude:** 150 meters above sea level

**Colour:** straw yellow with greenish reflectons

**Nose:** intense, elegant, acacia and hawthorn flowers, white peach

**Flavour:** Fresh, good structure and flavourful

**Serving temperature (°C):** 8-10

**Match with:** pasta and risotto dishes based on fish, and also with grilled and fried fish and seafood. Also great with vegetable and mushroom dishes and with white meat.

**Average no. bottles/year:** 0

**Alcohol %:** n/a

**Grape yield per hectare tons:** 7

**Notes:** Manual harvest with selection of the clusters during the first 15 days of September. Vine training system: guyot. Vineyard density: 2,800 vines/hectare

**Vinification and ageing:** Destemming and crushing of the grapes, separation of the drained must by gentle membrane pressing, free run juice 0,65%, static clarification of the must and temperature controlled fermentation at 16°C for 15-20 days in stainless steel tank followed by a 4 months of aging in the same tank, plus 2 months of finishing in the bottle

**Awards:** n/a

## *Estate History*

The Tonelli family have been vigneroni for three generations. In 1985 Francesco, an agronomist and a sommelier, decided to leave his job as a teacher and to dedicate himself completely to viticulture and wine making: he searched for rare and old vines of Vernaccia Rossa and had them reproduced by specialised nurseries. He also helped to establish the tiny “Pergola” appellation (of a total vineyard extension of barely 45 hectares and made up of just 3 producers). Francesco is supported by his son Stefano, an oenologist, who, after having worked for a few wineries in Australia, is now helping his father with passion and dedication.





**Appellation:** PERGOLA ROSATO DOC

**Zone:** Village of Montalfoglio, Village of Montevecchio

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 100% Vernaccia rossa di Pergola (Aleatico clone)

**Vineyard age (year of planting):** Vernaccia rossa di Pergola (Aleatico clone)

**Soil Type:** medium density - slightly clayey in Montalfoglio, slightly calcareous in Montevecchio

**Exposure:** south-east/east

**Altitude:** 395-485 meters above sea level

**Colour:** rose petal pink

**Nose:** floral, delicate musk note, rich raspberry and rose hips notes

**Flavour:** Fresh, flavourful, well balanced

**Serving temperature (°C):** 10-12

**Match with:** meat hors d'oeuvres, refined dishes with truffles or mushrooms, with fish stew; perfect with egg noodles and a St. George's mushroom sauce.

**Average no. bottles/year:** 4,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 6

**Notes:** Manual harvest with selection of clusters at the beginning of September. Vine training system: guyot. Vineyard density: 2,500 vines/hectare - 2,800 vines/hectare

**Vinification and ageing:** Destemming and crushing of the grapes, cold soak maceration for 12 hours at 6°C and separation of the drained must by gentle membrane pressing, static clarification of the must and temperature controlled fermentation at 16°C for 15-20 days in stainless steel tank followed by a 4 months of aging in the same tank, plus 2 months of finishing in the bottle

**Awards:** n/a

## **Estate History**

The Tonelli family have been vigneroni for three generations. In 1985 Francesco, an agronomist and a sommelier, decided to leave his job as a teacher and to dedicate himself completely to viticulture and wine making: he searched for rare and old vines of Vernaccia Rossa and had them reproduced by specialised nurseries. He also helped to establish the tiny "Pergola" appellation (of a total vineyard extension of barely 45 hectares and made up of just 3 producers). Francesco is supported by his son Stefano, an oenologist, who, after having worked for a few wineries in Australia, is now helping his father with passion and dedication.





**Appellation:** MARCHE ROSSO IGT  
**Zone:** Frazione Montevicchio (Pergola - province of Pesaro/Urbino)

**Cru:** n/a

**Vineyard extension (hectares):** n/a

**Blend:** 70% Cabernet sauvignon

**Vineyard age (year of planting):** Cabernet sauvignon

**Soil Type:** clayey tending to calcareous

**Exposure:** East

**Altitude:** 485 meters above sea level

**Colour:** Bright ruby red

**Nose:** Very intense, cherries preserved in alcohol, cherry jam, blackberry and berries, cloves

**Flavour:** dry, warm, well balanced with the acidity, evident, but velvety tannins

**Serving temperature (°C):** 16-18

**Match with:** red meat, beefsteak, game

**Average no. bottles/year:** 0

**Alcohol %:** n/a

**Grape yield per hectare tons:** 7

**Notes:** Vine training system: cordon spur. Vineyard density: 2,800 vines/hectare. Harvest by hand with selection of the clusters at the end of September.

**Vinification and ageing:** Destemming and crushing of the clusters. Alcoholic fermentation in steel with temperature control (28-30 degrees Celsius) for 10 days. Malolactic fermentation in concrete. The wine matures in casks of various capacity for 812 months. Bottling and finishing in the bottle for 4 months.

**Awards:** n/a

## *Estate History*

The Tonelli family have been vigneroni for three generations. In 1985 Francesco, an agronomist and a sommelier, decided to leave his job as a teacher and to dedicate himself completely to viticulture and wine making: he searched for rare and old vines of Vernaccia Rossa and had them reproduced by specialised nurseries. He also helped to establish the tiny "Pergola" appellation (of a total vineyard extension of barely 45 hectares and made up of just 3 producers). Francesco is supported by his son Stefano, an oenologist, who, after having worked for a few wineries in Australia, is now helping his father with passion and dedication.

