



**FINOCCHI**  
VITICOLTORI



## INCROCIO BRUNI 54 Marche I.G.T.

The wine is born thanks to the rediscovery of the grapevine 'Incrocio Bruni 54', created in a laboratory in the region Marche by Professor Bruno Bruni from Sauvignon and Verdicchio, but not very much used in the past because of its low yield.

**VINE:** Incrocio Bruni 54 (Sauvignon crossed with Verdicchio).

**TYPE OF CULTIVATION SYSTEM:** Guyot.

**PLANTING DATE:** 2009

**TYPE OF SOIL:** Calcareous, Sand, Clayey.

**EXPOSURE OF VINEYARDS:** Southwestern.

**YIELD IN VINEYARD:** 1.5 Kg/plant.

**HARVESTING METHOD:** Morning harvest, by hand, into crates with grapes selected in vineyard.

**VINIFICATION:** Gentle pressing, static, cold decantation of the first must and fermentation at controlled temperatures with selected yeasts.

**ALCOHOL CONTENT:** 13,5% vol.

**PAIRING:** Appetizers, fish dishes, pasta dishes, white meats or as an aperitif. Well with vegetables and pizza.

**Serving temperature:** 12-14 °C.

### TASTING NOTES:

**Color:** Straw yellow with greenish highlights.

**Nose:** Strong citrus notes including grapefruit, grapefruit zest and orange are followed by the smell of orange blossom, after which comes a salty note, typical of the Verdicchio, that completes the aromatic sensation.

**Taste:** The wine opens softly and is followed by strong acidity, counterbalanced by the full flavor. Long, persistent citrus and savory notes are found through retro-olfactory.