LA BRECCIA
Marche IGT Sauvignon
Sauvignon La Breccia is a wine endowed with both great character and minerals. The vineyard is found in a superb “terroir”: a natural gravel quarry situated on a hill. The vinification takes place in a stell vats, privy of oxygen, leaving their skin in contact with the must. After fermenting La Breccia spends 4-5 months in its own ferments before being bottled.

- **Production area**: Hills in the municipality of Jesi
- **Vine variety**: Pure Sauvignon
- **Terrain**: Hilly and calcareous (30%) with a high percentage of skeleton (over 55%)
- **Cutting system**: Spurred cordon
- **Plants per hectare**: About 5,500
- **Yield per plant**: About 1.2 - 1.3 Kg
- **Vinification**: Fermentation without the skin following the reduction technique. Follows a refining session for 6-7 months before bottling.
- **Alcohol content**: 13% - 13.5% vol. varying, depending on the vintage
- **PH**: 3.2 - 3.3 varying, depending on the vintage
- **Net dry extract**: 21 - 22 gr/Lt varying, depending on the vintage
- **Colour**: Light straw yellow with green shade
- **Fragrance**: Very intense with clear scent of passion fruit, grapefruit and sage.
- **Taste**: A beautiful balance wine with a soft round note.
- **Food pairings**: Hand made “Campofilone” pasta with asparagus, Adriatic sole with almonds and crustaceans in general.
- **Serving temperature**: 12°C