



# Vernaccia di Cannara

Colli Martani  
D.O.C.



<b>Trade name:</b>	Vernaccia di Cannara
<b>Product name:</b>	Vernaccia di Cannara Colli Martani D.O.C.
<b>Grape varieties:</b>	Cornetta (Alias Vernaccia Nera)
<b>Soil:</b>	clayey-calcareous
<b>Land:</b>	hilly
<b>Type of cultivation:</b>	Guyot
<b>Plants per hectare:</b>	4000-5000
<b>Yield per hectare:</b>	6000 Kg grapes
<b>Annual production:</b>	4000 bottles
<b>Production Technique:</b>	Withering of approximately 2 months. Winter production with 3-4 weeks maceration in stainless steel
<b>Maturation:</b>	"appassito" for 2 months
<b>Bouquet:</b>	fruity and characteristic
<b>Palate:</b>	sweet, slightly tannic with dry aftertaste
<b>Colour:</b>	ruby red
<b>Shelf life:</b>	medium
<b>As an accompaniment to:</b>	sweet biscuits, chocolate biscuits. Traditionally with cheese bread and cured meats and salami.
<b>Packaging:</b>	6 x 0,500 lt horizontal bottles

## DI FILIPPO

*vini biologici*

Di Filippo Azienda Agraria s.s.

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