DI FILIPPO
Organismo Agricolo



VEGAN

Vernaccia di Cannara

Colli Martani D.O.C.

Trade name:	Vernaccia di Cannara
Name:	Vernaccia di Cannara Colli Martani D.O.C.
Grape varieties:	Cornetta (Alias Vernaccia Nera)
Soil:	clayey-calcareous
Land:	hilly
Type of cultivation:	Guyot
Plants per hectare:	4.000 - 5.000
Yield per hectare:	6.000 Kg grapes
Annual production:	4.000 bottles
Production technique:	Withering of approximately 2 months. Winter production with 3-4 weeks maceration in stainless steel
Maturation:	in stainless steel tanks
Perfume:	fruity and characteristic
Palate:	sweet, slightly tannic with dry aftertaste
Colour:	ruby red
Duration:	medium
As an accompaniment to:	sweet biscuits, chocolate biscuits. Traditionally with cheese bread and cured meats and salami
Package:	6 x 0,375 lt vertical bottles

Di Filippo Azienda Agraria s.s.
Vocabolo Conversino 153
CANNARA PG ITALIA

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