



Fattoria
TERRE DEL MARCHESATO
- FAMIGLIA FUSELLI -
BOLGHERI

PAPEO

IGT TOSCANA BIANCO – SELECTION OF VERMENTINO

Papeo is a white wine made as a great red wine vinification process, through a grape skin maceration in barrique. Elegant and complex wine, outstanding for its enveloping smooth creaminess. Papeo brings the name of a hill located between Bolgheri and Monteverdi at 400 meters above sea level. This place, dear to Maurizio's childhood memories, is where he used to climb in winter with his grandfather Emilio collecting wood for the fire.

- ❖ First year of production: 2006
- ❖ Variety: Vermentino
- ❖ Vine breeding: single spurred cordon
- ❖ Vinification: first 4 days in French oak barrels with skins, then in steel vats
- ❖ Aging: in steel for 6 months on fine lees
- ❖ Alcohol: 14% vol
- ❖ Serving temperature: 10 ° -12 ° C
- ❖ Annual production: 10,000 bottles
- ❖ Bottle formats: 375 ml - 750 ml

VINIFICATION AND REFINEMENT:

Harvesting is done by hand in small crates, the bunches are selected first in the vineyard then on the sorting table in the cellar, then destemming and soft crushing.

Alcoholic fermentation begins for the first 4 days in new French oak barrels with skins maceration at a controlled temperature between 18 ° / 24 ° C followed by light pressing and skin racking. Fermentation is then completed in steel vats.

The refinement takes place in steel vats for six months on noble lees accompanied by manual "bâtonnage" once a day.

TASTING NOTES:

Colour: bright straw-yellow colour, very transparent; thick in the glass.

Aromas: fragrant aromas of jasmine flowers, followed by hints of fruit such as medlar and pleasant bay odours. Obvious soft notes of pastry such as cream, followed by hints of apple, barley candy and honey. Closes with spicy notes of cloves.

Taste: a good body, savoury, warm. Freshness creating a lovely balance with the warm notes.

Ideal pairing: carbonara, Ligurian style rabbit recipe, mussels with eggs. This wine goes well with all fish and white meat dishes, fresh, soft cheeses

Perfect match: carbonara sauce pasta



TERRE DEL MARCHESATO

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