

ANTICO TERRENO OTTAVI

Property Name:	Antico Terreno Ottavi s.r.l.	Region:	Marches	Total size:	25 ha. (62 ac.)
Established:	1985	Province:	Macerata	Total vineyards:	9 ha. (22ac.)
Township:	San Severino Marche	Wine area:	I Terreni di Sanseverino & Colli Maceratesi	Years planted:	1985
Owner's name:	Cesare Maria Ottavi	Enologist:	Giancarlo Soverchia	Re-planting:	1985,2001,2004
Total Production:	50,000 bottles	Agronomist:	Mauro Pettinari	Soil:	Siliceous,clayey,calcareous
Terrain:	Gentle slopes.	Gen. Manager	Eliana Calabria	Yield x vine:	2 Kg.
Exposure:	South, south/west	Iron tanks (potential capacity)	500 ql	Density:	4000 v/ha.
Elevation:	350 meters	Wood Tanks (potential capacity)	500ql (fermentation and ageing)	Training:	Cordon & Guyot
First Traded:	1985	Barriques (potential capacity)	900 ql (aging)	Harvesting:	Manual

WINES**CLASSIFICATION, FERMENTATION & AGING****GRAPES****AVG. PROD.**
**Pianetta di
Càgnore**
**I Terreni di Sanseverino DOC
Rosso Superiore**

100% Vernaccia Nera

10,000 bottles

Grapes are harvested by hand in three passes through the vineyard and brought to the winery in small crates to ensure optimal quality.

The ripest, and most perfect bunches of grapes are subjected to a sorting table where any defective, or poorly ripened grapes are removed. Grapes are then de-stemmed and soft-pressed, and the must is fermented in small steel drums with rare wine-pressing and pumping over with "pilotage" of fermentation temperature. Malolactic and elevation in small oaken barrels (French barriques Allier) for 18-24 months. Once bottled, it is held for an additional period before its release.

**Ribballa di
Càgnore I**
**I Terreni di Sanseverino DOC
Moro**

100% Montepulciano

10,000 bottles

Grapes are harvested by hand in three passes through the vineyard and brought to the winery in small crates to ensure optimal quality.

The ripest, and most perfect bunches of grapes are subjected to a sorting table where any defective, or poorly ripened grapes are removed. Grapes are then de-stemmed and soft-pressed, and the must is fermented in small steel drums with several wine pressing and pumping over with "pilotage" of fermentation temperature. Malolactic and elevation in small oaken barrels (French barriques Allier) for 18-24 months. Once bottled, it is held for an additional period before its release.

**Collemorra di
Càgnore**
**Colli Maceratesi Rosso DOC
Riserva**

100% Sangiovese

15,000 bottles

Grapes are harvested by hand in three passes through the vineyard and brought to the winery in small crates to ensure optimal quality.

The ripest, and most perfect bunches of grapes are subjected to a sorting table, where any defective, or poorly ripened grapes are removed. Grapes are then de-stemmed and soft-pressed, and the must is fermented in small steel drums with rare wine pressing and pumping over with "pilotage" of fermentation temperature. Malolactic and elevation in small oaken barrels (French barriques Allier) for 12-14 months. Once in the bottle, it is held for an additional period before its release.

Càgnore
Marche Rosso IGT

Vernaccia Nera, Montepulciano and Sangiovese in more or less identical proportion

15,000 bottles

The ripest, and most perfect bunches of grapes are subjected to a sorting table, where any defective, or poorly ripened grapes are removed. Grapes are then de-stemmed and soft-pressed. Each vine is worked separately in small steel drums where the wine is scantily punched down and pumped over with "pilotage" of the fermentation temperature. Malolactic. Blending of the wines before bottling.