# ANTICO TERRENO OTTAVI

**Property Name:** 

Antico Terreno Ottavi s.r.l.

1985

Established: Township: San Severino Marche Region: Province: Wine area: Marches Macerata I Terreni di Total size: Total vineyards: Years planted:

25 ha. (62 ac.) 9 ha. (22ac.)

1985

Sanseverino & Colli

Maceratesi

Giancarlo Soverchia Mauro Pettinari

Re-planting:

1985,2001,2004

Owner's name: **Total Production:** Terrain:

50,000 bottles Gentle slopes. South, south/west

Cesare Maria Ottavi

Agronomist: Gen. Manager Iron tanks (potential

Eliana Calabria 500 ql

Soil: Yield x vine: Density:

Siliceous, clayey, calcareous 2 Kg.

Exposure:

350 meters

capacity)

**Enologist:** 

500gl (fermentation

Training:

4000 v/ha.

Cordon & Guyot

Elevation: First Traded:

1985

**Wood Tanks (potential** capacity) **Barriques** (potential capacity)

and ageing) 900 ql (aging)

Harvesting:

Manual

#### **WINES**

### **CLASSIFICATION, FERMENTATION & AGING**

**GRAPES** 

100% Vernaccia Nera

AVG. PROD. 10,000 bottles

Pianetta di Càgnore

## I Terreni di Sanseverino DOC **Rosso Superiore**

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

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 winepressing 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.

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

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

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.

100% Montepulciano

10,000 bottles

Collemorra di Càgnore

### Colli Maceratesi Rosso DOC Riserva

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 softpressed, 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

100% Sangiovese

15,000 bottles

Càgnore

### Marche Rosso IGT

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 softpressed. Each vine is worked separately in small steel drums where the wine is scantly punched down and pumped over with "piotage" of the fermentation temperature. Malolactic. Blending of the wines before bottling.

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

15.000 bottles