

SILVANO STROLOGO

Property Name:	Cantina Silvano Strologo	Region:	Le Marche	Total size:	18 ha. (45 acres)
Established:	1960	Province:	Ancona	Total vineyards:	7 ha. (17.5 acres)
Township:	Camerano	Wine area:	Rosso Cònero	Years planted:	1964
Owner's name:	Silvano Strologo	Enologist:	Giancarlo Soverchia	Re-planting:	1998, 2000
Tot. Production:	60,000 bottles	Agronomist:	Giancarlo Soverchia	Soil:	Chalky clay, rich in lime
Territory & Locality	Wide, open hills	Gen. Manager	Silvano Strologo	Yield x vine:	2 kg. (4.4 lbs.)
Elevation:	150 meters	Cellar Capacity:	86,000 liters	Density:	4,800 v/ha.
First Traded:	1998	Wood:	28,000 liters (barriques)	Training:	Spurred Cordon
				Harvesting:	Manual

NOTES:

- Silvano Strologo is young and energetic, with exciting plans for increases in both vineyards and quality. There are plans for another 45 hectares of vineyards, and those that he inherited from his father are being replanted to a greater density of vines and spurred cordon training, rather than the previously favored Guyot system.
- His consulting enologist, Giancarlo Soverchia, a native of the Marches, is one of the top wine-makers of the region. The Montepulciano grape is one of the greatest passions of Giancarlo.
- The Cònero (stress the first syllable) area is named for the Cònero Mountain, the largest (572 m. – 1877 ft.) along the Adriatic coast. Today the mountain is a protected national park, but in the area, the older buildings are all built from the particular stone that comes from the mountain.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
<p>“JULIUS”</p> <p>“Julius” is named for Silvano’s father Giulio who planted the vineyards and founded the winery.</p>	<p>ROSSO CÒNERO “JULIUS” DOC</p> <p>Grapes are harvested by hand during several passes through the vineyard. The grapes arrive in the winery in perfect condition, are soft-pressed and the must is fermented for around 20 days, including maceration periods before and after. The wine is then racked into new and used barriques for the malolactic fermentation and further refinement that lasts an additional 6-8 months. After bottling the wine is held for a few more months to settle before release.</p>	<p>100% Montepulciano</p>	<p>30,000 btls. (2000 vintage) 50,000 btls. (2001 vintage)</p>
<p>“TRAIANO”</p>	<p>ROSSO CÒNERO “TRAIANO” DOC</p> <p>Grapes are harvested by hand during several passes through the vineyard. Once the grapes, in perfect condition, arrive in the winery, punch-cap fermentation follows with some pumping over. The wine is racked into a mix of used and new barriques for the malolactic fermentation and an additional 18 months of refinement. The wine is released to the market in October, two years after the harvest.</p>	<p>100% Montepulciano</p>	<p>6,000 btls. (1999 vintage) 10,000 btls. (2000 vintage)</p>