



## CROSTA D'ARGILLA

NATURALE PER SAPIENZA

*vino biologico vegano senza solfiti aggiunti*

It is the magnificent inspiration for a time lived in study and natural well-being.

*Naturale per Sapienza* is a philosophy of life that expresses respect for the earth, including us, the human race, within it as an essential part of the ecosystem.

The *Gobbi&Mannocchi* farm lives this naturalness to the core, and it is only with the experience gained through years of trial and error, thanks to the possession of this great knowledge, that it now presents these extraordinary wines, organic and with no added sulphites. *Naturale con Sapienza*.

[WWW.CROSTADARGILLA.IT](http://WWW.CROSTADARGILLA.IT)

AZIENDA AGRICOLA GOBBI&MANNOCCI - Porchia di Montalto delle Marche (AP) - ITALIA

# CROSTA D'ARGILLA

## MARCHE BIANCO IGP

BIOLOGICO VEGANO SENZA SOLFITI AGGIUNTI



INDICAZIONE GEOGRAFICA PROTETTA

Grapes	Pecorino (100%)
Production area	Montalto Marche
Altitude	349 mt above sea level
Soil Type	Clayey soil
Vine training system	Guyot
Vineyard density	3500 vines per hectare
Grape harvest	By hand in boxes in the last decade of September, manual sorting of the best bunches
Vinification	Pressing and inertization of the entire processing line, static defecation at 4 degrees C and start of alcoholic fermentation using indigenous yeasts. Fermentation at 16 degrees C for about 15 days. Racking and storage in stainless steel at 8 degrees C.
Refinement	In the bottle for three months
Alcohol	14,5% vol. sulphite content < 10 mg/lt
Wine serving temperature	8 - 10 degrees C

Nice, bold straw colour.

It opens with a clear sensation of ripe fruit, apple, peach, melon.

A decisive mineral note combined with a note of great freshness give warmth and energy to the drink.

Ideal for fish starters and first courses with vegetables.

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