

Appellation: MARCHE ROSSO IGT

Zone: Numana

Cru: n/a

Vineyard extension (hectares): 1.40

Blend: 50% Montepulciano - 25% Merlot - 25% Syrah

Vineyard age (year of planting): Montepulciano 1995
- Merlot 1995 - Syrah 1995

Soil Type: Calcareous, clayey

Exposure: South-West

Altitude: n/a

Colour: Deep ruby red with purplish reflections

Nose: complex and elegant. Vanilla and ripe fruit notes.

Flavour: Full in the mouth, supple with well integrated fruit and tannins

Serving temperature (°C): 18-20

Match with: Red meat, pasta dishes with truffle, cheeses

Average no. bottles/year: 6,500

Alcohol %: n/a

Grape yield per hectare tons: 5.5

Notes: n/a

Vinification and ageing: The fermentation of the perfectly ripe and carefully selected grapes takes place in steel vats. The maceration with the skins lasts for 8-9 days. Once the malolactic fermentation is completed, the wine matures in small French oak casks for approx. 18-24 months. Finishing in the bottle for 6 months minimum.

Awards: n/a

Estate History

Fattoria Le Terrazze belonging to the Terni family, was established in 1882 on the foothills of Monte Conero. The 1980's marks the turning point in the winery when Antonio and Georgina transformed the winery into one of the most important examples of its kind in the Conero area. In 1995 they decided to plant an experimental vineyard with the idea of producing new clones of the Montepulciano grape variety and between 1999 and 2001 most of the old vineyards were replanted with these new clones. In addition, a few hectares of Merlot and Syrah were also planted and in 2010 the Chardonnay vineyard was also replanted, this time on a north-facing slope. The farm is perched on a hilltop less than two kilometers from the coast and is composed of a large 18th century building which hosts the bottle warehouse underneath which the barrel-room for aging the wine is located. Another building where fermentation takes place was built in 1982. The principal grape variety is Montepulciano which extends 10,8 hectares of land. There are also 2,6 hectares of Merlot and Syrah and 2,2 hectares of Chardonnay. The cellar is designed with the object of allowing the greatest accuracy in winemaking. Great care is taken in the barrel room where the wines are aged and particular attention is paid to the selections which are chosen for aging in barriques of Allier oak. The winery produces just two wines made entirely from Montepulciano grapes: Fattoria Le Terrazze Rosso Conero DOC, ready for sale after a year's aging in wooden barrels and the selection Sassi Neri DOCG Riserva aged for 14 months in barriques and then refined in the bottle for at least six months before sale. In good years around 45.000 bottles of Rosso Conero and 15.000 bottles of Sassi Neri are produced. Montepulciano is also the variety used in the unusual Donna Giulia classical method sparkling wine. Praeludium is a young Rosso Conero DOC (bottled in February of the following year to harvest) in which Montepulciano is blended with 15% Syrah. The winery also produces an IGT Red: Chaos which is made from a blend of Montepulciano, Merlot and Syrah. To complete the range: Le Cave, 100% Chardonnay and PinkFluid, a rosé made from Syrah grapes. Winemaker is Federico Curtaz.

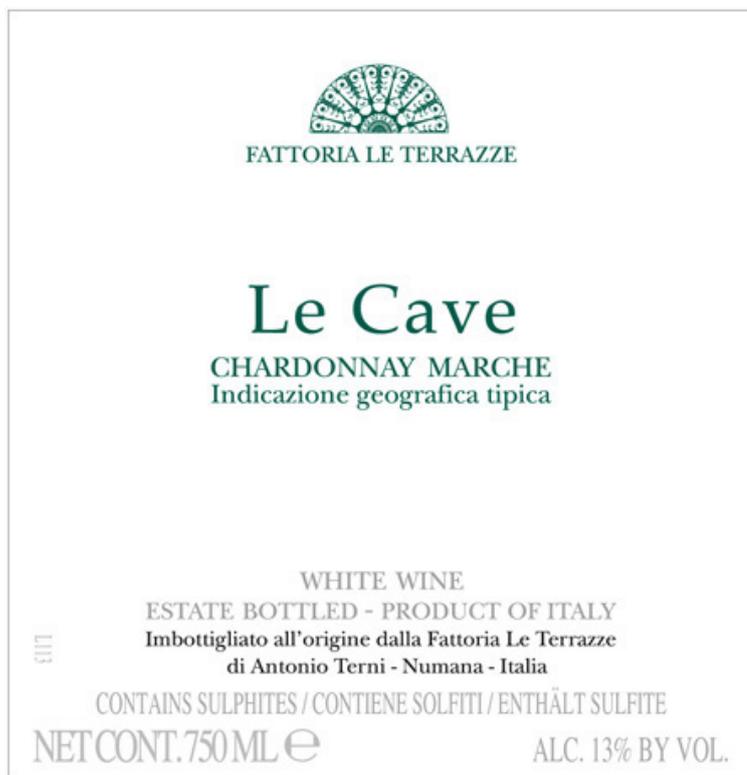




FATTORIA LE TERRAZZE

Chardonnay Le Cave

Marche



Appellation: MARCHE BIANCO IGT

Zone: Numana

Cru: n/a

Vineyard extension (hectares): 3

Blend: 100% Chardonnay

Vineyard age (year of planting): Chardonnay 2010

Soil Type: Calcareous-clayey, calcareous-sandy

Exposure: north-east

Altitude: n/a

Colour: straw yellow

Nose: Typical of Chardonnay, tropical fruit

Flavour: Fruity with a touch of wood

Serving temperature (°C): 12

Match with: Fish dishes, shellfish, fresh cheese

Average no. bottles/year: 6,000

Alcohol %: n/a

Grape yield per hectare tons: 7

Notes: n/a

Vinification and ageing: The free-run must, obtained from perfectly ripe grapes, ferments at a controlled temperature in order to maintain the primary aromas. A small percentage of the wine ferments in wood.

Awards: n/a

Estate History

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MARC DE GRAZIA SELECTIONS SRL
FINE WINES FROM THE GREAT CRUS OF ITALY

www.marcdegrazia.com



FATTORIA LE TERRAZZE

Conero Sassi Neri Riserva

Marche

FATTORIA
LE TERRAZZE



SASSI NERI

CONERO

Denominazione di origine controllata e garantita

RISERVA

RED WINE

ESTATE BOTTLED

Imbottigliato all'origine dal viticoltore

Fattoria Le Terrazze di Antonio Terni - Numana (An)

PRODUCT OF ITALY

ITALIA

NET CONT. 750 ML e

ALC. 14.5% BY VOL.

L 216 CONTAINS SULPHITES / CONTIENE SOLFITI / ENTHÄLT SULFITE

Appellation: CONERO DOCG

Zone: Numana

Cru: n/a

Vineyard extension (hectares): 2.3

Blend: 100% Montepulciano

Vineyard age (year of planting): Montepulciano
2001,1995

Soil Type: Calcareous, clayey

Exposure: South-West

Altitude: n/a

Colour: Deep ruby red with garnet reflections

Nose: Intense, persistent, underbrush, dried flowers
and a slight vanilla note

Flavour: Full in the mouth, supple

Serving temperature (°C): 18-20

Match with: Poultry, red meat, medium aged cheeses

Average no. bottles/year: 10,500

Alcohol %: n/a

Grape yield per hectare tons: 6.5

Notes: n/a

Vinification and ageing: The fermentation of the perfectly ripe and carefully selected grapes takes place in steel vats. The maceration with the skins lasts for 8-9 days. Once the malolactic fermentation is completed, the wine matures in small French oak casks for approx. 18-24 months. Finishing in the bottle for 6 months minimum.

Awards: n/a

Estate History

Fattoria Le Terrazze belonging to the Terni family, was established in 1882 on the foothills of Monte Conero. The 1980's marks the turning point in the winery when Antonio and Georgina transformed the winery into one of the most important examples of its kind in the Conero area. In 1995 they decided to plant an experimental vineyard with the idea of producing new clones of the Montepulciano grape variety and between 1999 and 2001 most of the old vineyards were replanted with these new clones. In addition, a few hectares of Merlot and Syrah were also planted and in 2010 the Chardonnay vineyard was also replanted, this time on a north-facing slope. The farm is perched on a hilltop less than two kilometers from the coast and is composed of a large 18th century building which hosts the bottle warehouse underneath which the barrel-room for aging the wine is located. Another building where fermentation takes place was built in 1982. The principal grape variety is Montepulciano which extends 10,8 hectares of land. There are also 2,6 hectares of Merlot and Syrah and 2,2 hectares of Chardonnay. The cellar is designed with the object of allowing the greatest accuracy in winemaking. Great care is taken in the barrel room where the wines are aged and particular attention is paid to the selections which are chosen for aging in barriques of Allier oak. The winery produces just two wines made entirely from Montepulciano grapes: Fattoria Le Terrazze Rosso Conero DOC, ready for sale after a year's aging in wooden barrels and the selection Sassi Neri DOCG Riserva aged for 14 months in barriques and then refined in the bottle for at least six months before sale. In good years around 45.000 bottles of Rosso Conero and 15.000 bottles of Sassi Neri are produced. Montepulciano is also the variety used in the unusual Donna Giulia classical method sparkling wine. Praeludium is a young Rosso Conero DOC (bottled in February of the following year to harvest) in which Montepulciano is blended with 15% Syrah. The winery also produces an IGT Red: Chaos which is made from a blend of Montepulciano, Merlot and Syrah. To complete the range: Le Cave, 100% Chardonnay and PinkFluid, a rosé made from Syrah grapes. Winemaker is Federico Curtaz.



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FATTORIA LE TERRAZZE

Rosso Conero

Marche

FATTORIA
LE TERRAZZE



ROSSO CONERO

Denominazione di origine controllata

RED WINE

ESTATE BOTTLED

Imbottigliato all'origine dal viticoltore
Fattoria Le Terrazze di Antonio Terni - Numana (An)

PRODUCT OF ITALY

ITALIA

NET CONT. 750 ML e

ALC. 14% BY VOL.

L313 CONTAINS SULPHITES / CONTIENE SOLFITI / ENTHÄLT SULFITE

Appellation: ROSSO CONERO DOC

Zone: Numana

Cru: n/a

Vineyard extension (hectares): 7.5

Blend: 100% Montepulciano

Vineyard age (year of planting): Montepulciano
1999,2001

Soil Type: Calcarous-clayey, calcarous-sandy

Exposure: South-West

Altitude: n/a

Colour: Deep ruby red with purple reflections that become garnet red with ageing

Nose: intense, fruity, typical of Montepulciano

Flavour: Supple and elegant with underbrush berry notes

Serving temperature (°C): 18

Match with: Grilled red meat

Average no. bottles/year: 45,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: n/a

Vinification and ageing: The fermentation of the perfectly ripe grapes takes place in steel vats. The maceration with the skins lasts for 8-9 days. After the malolactic fermentation is completed, the wine matures in large oak casks (capacity 20-40 hectolitres) for approx. 15 months.

Awards: n/a

Estate History

Fattoria Le Terrazze belonging to the Terni family, was established in 1882 on the foothills of Monte Conero. The 1980's marks the turning point in the winery when Antonio and Georgina transformed the winery into one of the most important examples of its kind in the Conero area. In 1995 they decided to plant an experimental vineyard with the idea of producing new clones of the Montepulciano grape variety and between 1999 and 2001 most of the old vineyards were replanted with these new clones. In addition, a few hectares of Merlot and Syrah were also planted and in 2010 the Chardonnay vineyard was also replanted, this time on a north-facing slope. The farm is perched on a hilltop less than two kilometers from the coast and is composed of a large 18th century building which hosts the bottle warehouse underneath which the barrel-room for aging the wine is located. Another building where fermentation takes place was built in 1982. The principal grape variety is Montepulciano which extends 10,8 hectares of land. There are also 2,6 hectares of Merlot and Syrah and 2,2 hectares of Chardonnay. The cellar is designed with the object of allowing the greatest accuracy in winemaking. Great care is taken in the barrel room where the wines are aged and particular attention is paid to the selections which are chosen for aging in barriques of Allier oak. The winery produces just two wines made entirely from Montepulciano grapes: Fattoria Le Terrazze Rosso Conero DOC, ready for sale after a year's aging in wooden barrels and the selection Sassi Neri DOCG Riserva aged for 14 months in barriques and then refined in the bottle for at least six months before sale. In good years around 45.000 bottles of Rosso Conero and 15.000 bottles of Sassi Neri are produced. Montepulciano is also the variety used in the unusual Donna Giulia classical method sparkling wine. Praeludium is a young Rosso Conero DOC (bottled in February of the following year to harvest) in which Montepulciano is blended with 15% Syrah. The winery also produces an IGT Red: Chaos which is made from a blend of Montepulciano, Merlot and Syrah. To complete the range: Le Cave, 100% Chardonnay and PinkFluid, a rosé made from Syrah grapes. Winemaker is Federico Curtaz.



MARC DE GRAZIA SELECTIONS SRL
FINE WINES FROM THE GREAT CRUS OF ITALY

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FATTORIA LE TERRAZZE

ROSSO CONERO

PRÆLUDIUM

Rosso Conero

Denominazione di Origine Controllata

RED WINE / ESTATE BOTTLED

Imbottigliato all'origine dal viticoltore

Fattoria Le Terrazze di Antonio Terni - Numana (AN)

PRODUCT OF ITALY / ITALIA

CONTAINS SULPHITES / CONTIENE SOLFITI / ENTHÄLT SULFITE

NET CONT. 750 ML e

ALC. 13% BY VOL.

L213

Appellation: ROSSO CONERO DOC**Zone:** Numana**Cru:** n/a**Vineyard extension (hectares):** 2.20**Blend:** 85% Montepulciano - 15% Merlot, Syrah**Vineyard age (year of planting):** Montepulciano 2001,1999 - Merlot, Syrah 2001,1999**Soil Type:** the soil, of Pliocenic origin, carries from calcareous/clayey to calcareous/sandy**Exposure:** South-west**Altitude:** n/a**Colour:** not very deep ruby red with evident purple reflections**Nose:** Intense, fruity, typical of Montepulciano, enhanced by the freshness of Merlot and Syrah**Flavour:** Supple and elegant with underbrush berry notes**Serving temperature (°C):** 16**Match with:** White meat, fish soup, stockfish**Average no. bottles/year:** 13,000**Alcohol %:** n/a**Grape yield per hectare tons:** 8.5**Notes:** n/a**Vinification and ageing:** The fermentation of the perfectly ripe grapes takes place in steel vats. The maceration with the skins lasts for 5-6 days. Once the malolactic fermentation is completed, the wine is racked and bottled at the end of the winter following the harvest.**Awards:** n/a

Estate History

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Appellation: MARCHE IGT

Zone: Numana

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 100% Montepulciano

Vineyard age (year of planting): Montepulciano 2001

Soil Type: Formed in the medium-upper Pliocene Epoch, lime-clay/sandy-clay depending on the site

Exposure: n/a

Altitude: n/a

Colour: pale pink

Nose: a delicate fragrance of red currants

Flavour: hints of pomegranate to the taste

Serving temperature (°C): 10-12

Match with: n/a

Average no. bottles/year: 3,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: n/a

Vinification and ageing: Hand picked grapes are placed in the press for a brief cold maceration. The must is then decanted at a low temperature and fermented at 18 degrees Celsius. The wine is bottled the following spring.

Awards: n/a

Estate History

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