



BOCCADIGABBIA

civitanova marche

Rosso Piceno

Marche



Appellation: ROSSO PICENO DOC

Zone: Civitanova Marche

Cru: n/a

Vineyard extension (hectares): 6.5

Blend: 0% Montepulciano, Sangiovese

Vineyard age (year of planting): Montepulciano, Sangiovese

Soil Type: Sandy, clayey

Exposure: Various

Altitude: 180 meters above sea level

Colour: Deep ruby red

Nose: Intense, red fruit, spices, chocolate, vanilla

Flavour: Dry, soft, quite warm, quite tannic, long and pleasant finish

Serving temperature (°C): 18-20

Match with: Pasta dishes with meat sauce, grilled meat, creative cuisine

Average no. bottles/year: 60,000

Alcohol %: n/a

Grape yield per hectare tons: 7

Notes: Vineyard density: 3,600 vines/hectare. Vine training system: “capovolto” (inverted training system), short pruning. Harvest period: end of September (Sangiovese), second 15 days of October (Montepulciano)

Vinification and ageing: Destemming and soft crushing of the clusters. Alcoholic fermentation in stainless steel tanks with frequent pumping over of the must. The wine then matures in French oak barriques of second and third use for 10-12 months.

Awards: n/a

Estate History

For many reasons Boccadigabbia is one of the most interesting domaines in the Marche region. Until 1950 the estate belonged to Prince Luigi Girolamo Napoleon Bonaparte, direct descendant of the Napoleon we all know. In fact, ever since the early 19th century, French grapes were planted at Boccadigabbia under the Napoleonic administration, varieties the locals described as “bordò” and “francesi” - a heritage unfortunately totally lost in the breakdown of the imperial properties that ended in their sale. It, then, makes perfect sense that Elvio Alessandri, the present owner, decided to plant Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot and Cabernet Sauvignon alongside the traditional Sangiovese, Ribona, Montepulciano and Verdicchio: the choice had a historical as well as qualitative significance. Elvio's son Lorenzo works full time at the estate, the vineyards are supervised by the agronomist Luca Severini and the cellars are managed by the oenologist Francesco Pennesi with the consultancy of the well known oenologist Emiliano Falsini. The 23 hectares of vineyards stand on hills in two separate zones, Civitanova and Macerata. The international grape varieties are grown in Civitanova, while the Italian varieties are grown in Macerata. The estate takes part in a programme financed by the Marche Region for viticulture with a low environmental impact, so that the practices in the vineyard are strictly environment friendly. There are two cellars, an extremely modern one in Civitanova, which was completed in 2010, and an older one in Macerata, that was bought together with the vineyards by Elvio in 1996. The philosophy is to maintain tradition with the aid of modern technology, but also to maintain the particular character of the wines made with the Italian and international grape varieties of the estate.



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