

# SIMONE CAPECCI

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## CHIDO

### MARCHE BIANCO

Indicazione Geografica Protetta

100% Garofanata

A white grape variety from the Marche region, whose traces date back to 1870. DNA analysis has certified the uniqueness of Garofanata. The purest grape of the Marche. A "sharp", vertical, unique wine, whose name illustrates the tenacity of a vine that did not want to disappear. He could only be helped to remain "planted" in our lands and... in our cellars.

#### SENSORY ANALYSIS

Pouring it into the glass is a pleasure, a beautiful straw yellow, immediately bright, lively, lively. In the glass it moves slowly, seductively forming a bow, not very dense, but extremely regular. On the first nose: immediately of good intensity with a clear and distinct olfactory dominant, floral of white hawthorn flowers, very fresh. On the second nose: the fruity immediately evident, fresh and perfectly ripe: white pulp peach, abate pear, citrus notes of lemon peel, white melon and jujube. Still floral with notes of chamomile and fresh grass vegetable. In the mouth: the entrance is decisive, powerful, without sagging, it is immediately granted to the taste, highlighting an important freshness. The finish is long and reveals a pleasant savory note. The post-nasal references are in line with the olfactory, emphasizing an even greater freshness of fruitiness.



GRAPE VARIETY:	100% Garofanata.
AGE OF THE VINEYARD:	2014 with east exposure at 250/300 meters above sea level.
SOIL:	Medium mixture tending to clayey.
TRAINING:	Double guyot.
YIELD HECTARE:	50 HL / ha
HARVEST:	Manual harvest in boxes with selection of the bunches in the second ten days of September.
VINIFICATION:	Skin maceration 15/18 hours followed by one fermentation of the free run must only.
AGING:	Six months in cement tanks on the lees of fermentation and subsequent aging of 9 months in bottle.
ALCOHOL:	12.0% Vol
IDEAL TEMPERATURE:	10° C - 12° C
PACKAGING:	6 bottles of 75 cl



Organic wine