

FATTORIA NANNÌ



MADRERATA COLLI MACERATESI DOC RIBONA

Designation:

DOC Colli Maceratesi Ribona

Biologico

Grape Variety: Ribona

Vineyard: White vineyard north-south, from 380 to 400 m above s.l.. Surface 0,5 ha

Farming system: Guyot

Year planted: 2016

Geology of the soil: Presence of sandstone-silt-clay with horizontal layers of calcium carbonate

Output/ha: 85 qt

Harvesting: Manual in bins

Winemaking process: Chilling in cellar overnight at 1/3 degrees centigrade

Ageing: Battonage in stainless steel for about 6 months, first vintage 2021

Alcohol content: 12,5% Vol.

Tasting: On the nose the wine presents itself with light floral sensations reminiscent of the petals of hawthorn, aromatic herbs and golden apple.

The taste is fresh and generous, with sensations of grape and lemon. A fine and fragrant wine to be paired with most Mediterranean cuisine, excellent with galantina

“Memory, roots, the dedication to remembrance.

Man navigates in it, he is in search, contemplative of a known and loved place. To set in a more earthly, realistic, away from the more lunar aura, sketched trees are added, as in the park of Macerata.

The writing *Esercizi di memoria* is like a sign written by a kid on the wall, or in a school notebook; so the writing itself of wine name and denomination, notes in a notebook, are like notes to remember.

Ribona in bright yellow lights up the label like an underline, also like school books. The colours are desaturated, intensified here and there by blue/green/yellow. It is the wine of remembrance, a dedication: it differs from other wines in its more fluid, sketchy, personal writing. It is a diary page, an old photograph that remains intact over time”.

(*Francesca Ballarini — @ioenina*)

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