

VERSUS

IGT Marche Bianco

Incrocio Bruni 54 - 100% (Verdicchio-Sauvignon)

Versus (from the Latin adverb “versus”, “against; in opposition to”, intended to indicate a comparison between two parties) **represents our Incrocio Bruni 54.**

Today also simply Bruni 54, it is a **rare native Marche vine**, created in 1936 by the internationally renowned Marche ampelographer Prof. Bruno Bruni who worked for the Ministry of Agriculture in the period 1930-1950.

It is a cross made by pollination between the Verdicchio (father) and Sauvignon (mother) varieties, whose production is limited to the Marche region where approximately 30 hectares can be counted.

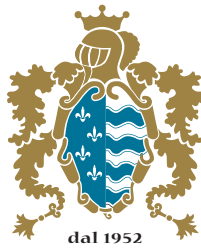
Below are the words used by Bruni himself regarding this hybrid: **“for some characteristics and aptitudes it is close to Verdicchio and for others to Sauvignon, overall superior to both varieties and therefore truly valuable and suitable for the production of fine and valuable.”**

The aromatic precursor of Sauvignon gives **the wine finesse, with a particular aromatic, floral and fruity note, while Verdicchio gives it structure and verticality.**

VIGNAMATO

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dal 1952



COLOUR

Straw yellow with greenish highlights.



FRAGRANCE

Aromas of white flowers of acacia, jasmine, bouquet of citrus such as pineapple, grapefruit and orange, apple, pear and mango.



FLAVOUR

The flavor is fresh and pleasant, excellent balance between softness and flavor.



SERVING SUGGESTIONS

Seafood salads and all seafood dishes in general, perfect as appetizer wine.



SERVING TEMPERATURE

10°/12° C

Region and Climate

Place of production

Proprietary cellar, on the hills of the Jesi Castles (San Paolo di Jesi), in the Marche region, in the most ancient area defined Classica

Surface

1.00 Ha

Municipality

San Paolo di Jesi

Altitude

250 meters above sea level

Exposure

South/South – East

Soil texture

Clayey medium-bodied

Plants per Ha

4.000

Vine training system

Guyot

Year of plantation

2006

Farming

Organic

Wine Making and Fining

Yield per Ha

8/9 tons

Harvesting period

Mid of August

Harvesting method

Manual, in crates.

Pressing

Soft

Fermentation

Steel

Fermentation temperature

Controlled at 14°/16° C

Fermentation length

Around two weeks

Maiolactic fermentation

No

Fining

Aged 3 months in steel tanks

Fining in bottles

3 months

Production

Soft pressing, static decantation of the free-run must, fermentation in steel tanks, brief rest on the fermentation lees.

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