

# 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.

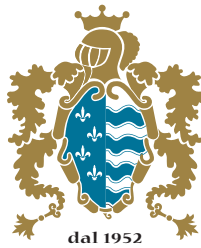
Below are the words used by Bruni himself regarding this hybrid: **“for some characteristics and aptitudes it is close to Verdicchio and for others to Sauvignon, overall superior to both varieties and therefore truly valuable and suitable for the production of fine and valuable.”**

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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