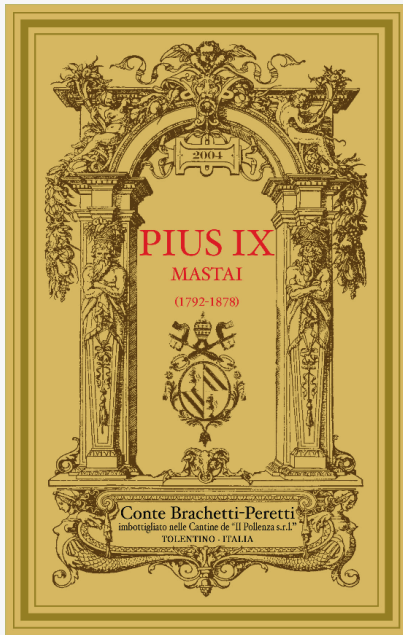


PIUS IX MARCHE IGT BIANCO



GRAPES: Sauvignon blanc

VINE AGE: Planted in 1989

ALTITUDE: 450 f.a.s.l.

EXPOSURE: Different exposures depending on the vineyard

SOIL: Of alluvial origin rich in calcareous sediments, from medium to deep.



WINEMAKING

Manual harvest with grapes selection from mid-October to the end of November. Fermentation at controlled temperature at 17° C in small steel and vitrified concrete tanks



REFINEMENT

15 months in concrete tanks and 12 months in the bottle



TASTING NOTES

The Pius IX is dressed in bright gold with olfactory notes of extreme complexity and intensity.

Yellow rose, chamomile, and mimosa envelop hints of dried apricots, dates, honey, saffron and tea.

A sweet, elegant and intense but perfectly balanced and harmonious sip, supported by a perfect acidity that enhances the drink.