



The Incrocio Bruni 54 vine was created in 1936 by the internationally renowned ampelographer prof. Bruni, who worked at the Ministry of Agriculture in the 1930-1950 period and who crossed the Sauvignon and Verdicchio varieties. It is widespread almost exclusively in the Marche, between Ancona and Macerata.

The “precursor” Sauvignon gives it fineness, with a particular aromatic and floral note, sometimes with hints of unripe fruits and sage.

Incrocio Bruni 54 2015

GRAPE VARIETIES

Incrocio Bruni

WINEMAKING

In stainless steel tanks.

AGEING

In stainless steel tanks.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Bright straw yellow; to the nose it is fine with floral hints along with a fruity combination of pineapple, grapefruit and peach; in the mouth, fresh, balanced, excellent substance, with the fruit that blends with the delicate minerality for a pleasantly persistent finish.

GASTRONOMY

It's excellent with seafood starters, delicate meat dishes and shrimp risotto.

Serving temperature 10°C

AVAILABLE FORMATS

75 cl

