



Maceratino or Ribona is a rare vine cultivated in the Macerata province only. It originates from the Greco vine, imported from Magna Graecia in 387 b.C., when Siracusa's Greeks fled the tyrant Dionysius and installed themselves along the Ancona and Macerata coasts.

It boasts a firm olfactory footprint, with hints of aniseed, citrus skins, peach and yellow flowers. Ribona features a good longevity and it is considered one of the best Italian white grape vines.

## *Colli Maceratesi Ribona* DOC 2014

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### GRAPE VARIETIES

*Maceratino (or Ribona)*

### WINEMAKING

*In stainless steel tanks.*

### AGEING

*In bottles for 12 months.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Intense straw yellow color, with significant consistency; decisive and complex nose, with traces of aniseed, citrus skins, peach, yellow flowers, along with a deep mineral note. Highly balanced and consistent in the mouth with a pleasantly lasting and fresh finish; good longevity.*

### GASTRONOMY

*It's excellent with fish, meat dishes, and matured cheeses.*

*Serving temperature 12°C*

#### AVAILABLE FORMATS

*75 cl*

