

Selvagrossa

Cabernet Franc, "Poveriano"

Appellation: Marche Rosso IGT

Type: Red, dry

Varietal: 100% Cabernet Franc

Poveriano (poor guy) takes its name from the estate's Cabernet Franc vineyard of the same name.

Tasting Notes

Color: Dark cherry red with purple highlights.

Bouquet: Complex and fruity, with aroma of extremely ripe cassis, spices and a hint of green pepper.

Taste: Robust Cabernet Franc notes rich in dark cherry overlay a solid structure that is well balanced, with soft tannins. The pleasing finish shows a slightly herbaceous note characteristic of this varietal.

Alcohol: 13.5%.

Serving Suggestion: Serve at a 18-20°C (64-68°F).

Pairing

This pairs well with savory, mature cheeses such as *pecorino di fossa*, beef dishes such as *filetto alla Rossigni*. Also excellent with wild game and any roasted meats.

Vineyard Notes

Production Zone: Hills of Pesaro, 12 km east of the Adriatic coast.

Elevation: 100 meters (325 feet) a.s.l.

Exposure: Eastern.

Soil: Sand and clay sedimentary layers.

Training method: Spurred cordon.

Density: 6,900 vines/acre.

Yield: 65-70 quintals.

Average Production: 40-45 hl

Winemaking Notes

Harvest: The third week of September.

Vinification: The grapes coming from the Poveriano vineyard are strictly selected, destemmed and softly pressed and vinified using a very delicate processing technique. The fermentation takes place in 50hl steel vats. Periodically, "delastage" is repeated to obtain a better color extraction.

Aging: 14-months in new *Alliers* and *Tronçais* barriques (where it completes malolactic fermentation) and then six months in bottle before release.



Selvagrossa, located in the hills of Pesaro facing the Adriatic coast, literally means "large forest." It got the name because the property was originally a dense woodland. The Taddei brothers, who own the property today, say their grandfather told them the Selvagrossa farm was once so thick with trees it was easier to pass over than to cross. Over the course of the 20th Century, economic upheaval and two world wars, the land was almost completely deforested by people rebuilding their homes and warming their families in the harsh post-war winters. The winery was founded by Alessandro and Alberto Taddei in 2002 using the vineyards of the family farm left to him by their grandfather. The farm is small, with only four hectares of vineyards, but they strive to make a sincere and quality wines which expresses the terroir of their land.