



## Selvagross

### Marche Bianco Cuchen

#### Overview

- A pure expression of the Adriatic coast, Cuchen is a vibrant white from the hills of Le Marche just inland from Pesaro. Crafted from organically farmed vineyards and native grape varieties, it captures the freshness of sea breezes and limestone soils in every glass.
- ‘Cuchen’ means ‘mama’s boy’ or ‘munchkin’ in the local dialect, a childhood nickname for Alberto’s brother, Alessandro, who now assists in running the property (and the kitchen).

**Appellation:** Marche Bianco IGT

**Type:** White, dry

**Varietal:** 100% Albanello

#### Winemaking and Vineyard Notes

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

**Soil:** Limestone and clay

**Training System:** Guyot

**Density:** 4,000–5,000 vines per hectare.

**Production:** 400 cases

**Vinification:** After a two-day cold maceration, fermentation takes place in temperature-controlled stainless-steel tanks and is bottled with no fining.

#### Tasting Notes

**Color:** pale straw yellow in the glass, showing light green reflections

**Bouquet:** Bright orchard and stone fruit on the nose – pear, yellow apple, ripe white peach – with distinctively greener elements close behind – cut grass warmed in the sun, peppercorn, gooseberry, lemongrass, camomile leaves and flowers.

**Palate:** Zippy but never sharp acidity and sunny fruit on the palate – like golden raspberries – lead to a long, supple, and savory finish. A lingering tang, like a refreshing seabreeze, recalls the wine’s coastal origins and keeps you at the table

**Alcohol:** 12.5%

#### Food Pairing

Best with fresh seafood such as oysters, clams, grilled shrimp, and simple white fish dishes where its saline freshness and bright acidity can shine. It also pairs beautifully with light Mediterranean fare like lemony pasta, vegetable antipasti, and fresh cheeses that echo its clean, coastal character.



**Selvagrossa** is a small, family-run estate in northern Le Marche, just a few kilometers from the Adriatic coast near Pesaro, founded in 2002 by brothers Alessandro and Alberto Taddei. The Taddei family has deep agricultural roots in the area, and the brothers grew up surrounded by the mixed farming landscapes and rolling coastal hills that now define their vineyards. What began as a modest family project—reworking parcels of inherited land and replanting them with a focus on quality over quantity—gradually evolved into one of the most respected artisanal estates in the Pesaro hinterland.