



Tenuta Piano *di* Rustano

# IL COVONE



## AREA OF PRODUCTION

Loc. Piano di Rustano; Comune di Castelraimondo (MC) Marche; Italia

## ALTITUDE OF VINEYARD

400 s.l.m.

## ARRANGEMENT

Hilly

## EXPOSURE

*Ground on level, placed on a hilltop*

## SOIL TIPOLOGY

*Medium consistency, basically clayey with limestone presence*

## AGE OF VINEYARD

70 years

## GRAPE VARIETALS

100% Malvasia Bianca di Candia

## ALCOHOL CONTENT

12,5% Vol.

## TOTAL ACIDITY

6,04 g/L

## RESIDUAL SUGAR

0

## GROWING SYSTEM

Double overturned

## DENSITY OF PLANTING PLANTS / HECTARE

4.600 stumps/ha

## TIME OF HARVEST

First October's Week

## VINIFICATION

*Whole bunches pressing, fermentation with controlled temperature in stainless steel*

## AGEING

*6 months in stainless steel including 3 months on yeasts*

## AGEING IN BOTTLE

*2 months in bottle*

## DESCRIPTION

Bright straw with floral scents of acacia, elderberry, chamomile, yellow rose, fruity apple, peach and yellow plum. Dry and fresh, full-bodied and balanced, slightly aromatic with pleasant mineral flavor.

## PAIRINGS

*For aperitif with fish based dishes, white meat and fresh cheeses. Olive all'ascolana (typical olives of Ascoli Town in the south of Marche) and cremini fritti (fried cream)*