

CARMINUCCI GROTTE SUL MARE MARCHE BIANCO



Trebbiano, Passerina and Pecorino. Straw yellow color with greenish highlights. Its aroma is elegantly fruity with hints of apple and flowers. With good aromatic persistence, it maintains its characteristic aroma even two years after the harvest. Pair with appetizers, first courses, white meats and of course seafood cuisine. Organic.

From the Marche on the Adriatic Sea in northern Italy. The vineyard is 200-300 meters above sea level. The soil is clay. Manual harvesting, 12 hours of cryomaceration, clarification of the free-run must by cold static decantation and fermentation at a controlled temperature.

The company, founded by Giovanni Carminucci in 1928 and continuously active throughout the last century, is now led by the founder's son, Piero, who has focused on high-quality production. The company, which sells its products wholesale, began bottling wines from its own specialized vineyards in 1999, earning numerous awards and reviews. The accolades they are receiving from leading industry guides and in local and international competitions strengthen their decisions and inspire them to move forward. The company's vineyards extend over 111 acres, between the municipalities of Offida and Grottammare (where the winery is located), in the area best known for the region's historic Controlled Designations of Origin: Rosso Piceno, Rosso Piceno Superiore, Falerio, Pecorino, and Passerina. The high density of vines and the careful thinning of the clusters in the vineyards demonstrate the commitment to quality production, coupled with a commitment to low and selective yields.

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Tasting Note:

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Shelf Talker:

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