

# ASCO

Rosso Marche I.G.T.  
(Protected Geographical Indication)

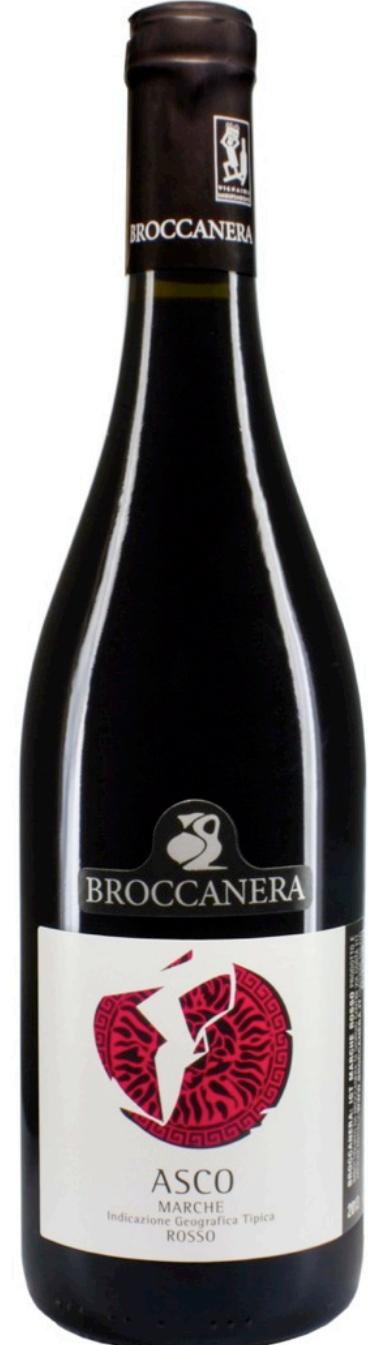
Intense dark red colour. The aroma of blackberry jam and currant, with spicy hints gentrify the sense of smell. It fills up the mouth, densely, and it closes with a taste of smooth tannins, that gets confused with a pleasant perfume of toasted woods.

Varieties	 50% Syrah 50% Merlot
Vinification	 Destemming and fining in oak barrels
Production Area	 Montale di Arcevia
Tank refinement	 9 months on Steel and oak
Bottle refinement	 More than 12 months
Analisi	 Sulphure level 77 mg/L
Quantità prodotte	 5000 bt.
Abbinamento gastronomico	 First courses, white and red meat



BROCCANERA

Finest Winery in Arcevia, le Marche, Italy.



# Broccanera

## Dosaggio Zero

### Metodo Classico

Verdicchio dei Castelli di Jesi DOC

Fine perlage and persistent straw yellow color with green hues of chlorophyll. Anise, rosemary flowers, peppermint on the nose, then a light crust of bread that discreetly and elegantly ennobles fragrance complexity made of dried fruit notes with a predominance of almond. On the palate a pleasant perlage game that passes the baton to an austere acid backbone that guarantees freshness, drinkability and an evolution that defies time.

More than 60  
months of  
refinement

Varieties		100% Verdicchio Docg
Vinification		Soft pressing of whole grapes in absence of oxygen
Production Area		Montale di Arcevia
Tank refinement		4 months on Steel remaining on noble lees
Bottle refinement		Prise de mousse 45 months sur-lies, 12 months after degorgement
Analisi		Sugar level: 1,5 mg/l
Quantità prodotte		2.500 bt.
Abbinamento gastronomico		Fried Adriatic's Seagood



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AISMarche  
Associazione Italiana Sommelier  
Excellence  
Award  
2017



# Guzzo

## Verdicchio dei Castelli di Jesi D.O.C.

Last of the Verdicchio di Castelli of Jesi born from our grapes manually selected in vineyard that, after not even 1 hour from harvesting, go to the press and then end up in tanks of steel.

Spontaneous fermentation at controlled temperatures.

Fresh, slender and easy to drink.

Grape variety		100% Verdicchio Doc
Vinification		Soft pressing of grapes whole in the absence of oxygen
Area of Production		Montale di Arcevia
Aging		12 months in steel on lees Nobili (30% cement)
Affinamento In bottiglia		More than 12 months
Analysis		Sulfur Level Analysis 51 mg/L
Production		14,000
Matching gastronomic		Aperitifs and finger foods



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# Guzzo

## Verdicchio dei Castelli di Jesi D.O.C.

Ultimo dei Verdicchio di Castelli di Jesi nati da uve selezionate manualmente in vigna che, dopo nemmeno 1 ora dalla raccolta, vanno in pressa per poi finire in vasche di acciaio.

Fermentazione spontanea a temperature controllate.

Fresco, snello e di facile bevuta.

Varietà Uve		100% Verdicchio Doc
Vinificazione		Pressatura soffice di uva intera in assenza di ossigeno
Zona di Produzione		Montale di Arcevia
Affinamento In vasca		12 mesi in Acciaio su fecce nobili (30% cemento)
Affinamento In bottiglie		Più di 12 mesi
Analisi		Livello Solforosa 51 mg/L
Quantità prodotte		14,000
Abbinamento gastronomico		Aperitivi e finger foods





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