

Rosso Conero DOC/Conero DOCG 

History

- ✓ Rosso Conero DOC established in 1968 / Conero DOCG 2004
- ✓ Both Rosso Conero DOC & Conero DOCG share the same geographical region covering the communes of Ancona, Offagna, Camerano, Sirolo, Numana, and portions of Osimo and Castellidardo
- ✓ Winegrowing areas surround Monte Conero
- ✓ Region has been recognized for quality wine since Roman times




Rosso Conero DOC/Conero DOCG



Historical Sites



Monte Conero



Parco del Conero



De Bosis Tower



Santa Maria Di Portonovo

Rosso Conero DOC/Conero DOCG



Location/Climate/Soils

- Climate is overall Continental influenced by coastal breezes
- Vineyards are planted on slopes extending inland from Monte Conero, south and west of Ancona between the Adriatic Sea and the Apennines
- Soils are comprised of mineral rich chalk and clay



Rosso Conero DOC/Conero DOCG



Grapes

Rosso Conero DOC

Primary Grapes:

- Montepulciano

Other Grapes:

- Plus other red varieties within the DOC zone of Production



Montepulciano

Conero DOCG

Primary Grapes:

- Montepulciano

Other Grapes:

- Sangiovese



Sangiovese

Rosso Cònero DOC/Cònero DOCG



Winemaking

Rosso Conero DOC

- Min 85% Montepulciano
- Max 15% other varietals grown within zone of production
- Min Alcohol – 11.5%
- Max yield: 13 tons per hectare

Conero DOCG

- Min 85% Montepulciano
- Max 15% Sangiovese
- Min Alcohol: 12.5%
- Min planting density: 3,300 vines per hectare
- Max yields: 9 tons per hectare

**The Rosso Conero DOCG was formerly known as "Rosso Riserva" under Rosso Conero DOC. Riserva is required on the label*

Rosso Cònero DOC/Cònero DOCG



Producers



Rosso Cònero DOC/Cònero DOCG



Producers



Casa Vinicola Garofoli

- Origins of the Family owned winery date back to 1871
- In 2005 the fifth generation entered the family business
- The family philosophy has remained in that they continue to update winery production techniques, and select the very best grapes with lower yields while keeping historical traditions alive



<http://www.garofolivini.it/>

Rosso Cònero DOC/Cònero DOCG 

Local Cuisine

 <i>Potacchio</i>	 <i>Wild Mussel</i>
 <i>Legumes</i>	 <i>Brodetto</i>

Rosso Cònero DOC/Cònero DOCG 

Tourism – “Festa del Rosso Conero”



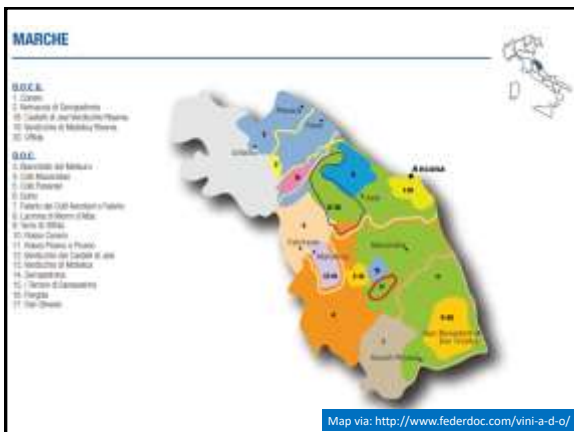
	
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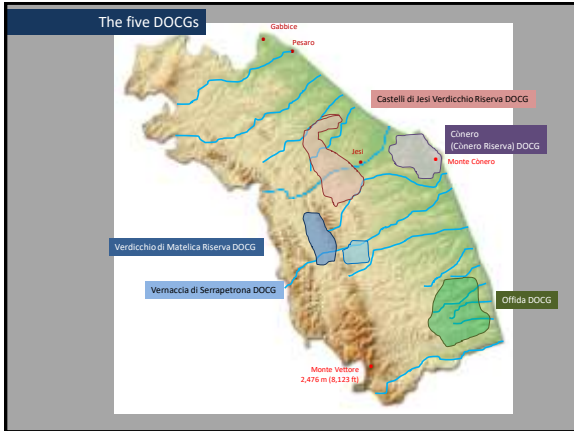
<http://www.festadelrossoconero.it>











The Offida DOCG

Best vineyards are planted on the area's rolling hillsides

Vineyard elevation: 50 to 650 meters (165 to 2,100 feet)

The area's rivers provide for "ever-present breezes"

Climate is primarily Mediterranean

High summer temps: 80s (some low 90s)

Avg winter temps: 50s to 60s

Avg annual rainfall: 787 mm/31 inches

Wines of the Offida DOCG

Offida Pecorino DOCG
Minimum 85% Pecorino
Minimum 12% abv

Offida Passerina DOCG
Minimum 85% Passerina
Minimum 11.5% abv

Offida Rosso DOCG
Minimum 85% Montepulciano
Minimum 13% abv

The Pecorino Grape:



Considered native to Marche

Most likely domesticated from wild grapevines in the area around Mount Sibillini

Early ripening, low yield, excellent disease resistance

Typical aromas: Citrus (lemon, lime), mineral, herbal, floral (jasmine)

Very low acreage; was "saved from near extinction" in the 1980s

Typical wines: Dry, "zesty", crisp, refreshing

The Passerina Grape:



Grown mainly in Central Italy & Italy's Adriatic Coast

Might be a mutation of Biancame/Bianchello

Also known as:

- Campolese
- Uva Passera
- Uva d'Oro
- Trebbiano di Teramo

Robust, vigorous, notoriously high yield

Used in sparkling wines, *passito* wines, and white blends w/Pecorino or Trebbiano Toscano

Passerina Offida DOCG: Dry, crisp, and refreshing
Aromas and flavors: Apple, pear, & mineral
Bitter hint on the finish

Offida Rosso DOCG



Minimum 85% Montepulciano

Other 15% is often Sangiovese

Minimum 13% abv

Minimum 24 months total aging (from November 1 of the harvest year) including at least 12 months in wood and 3 months in the bottle

Wines tend to be deep in color and medium-to-medium+ in acid, body, and tannin

Typical aromas and flavors: red fruit (cherry, plum), black fruit (boysenberry), earthy, herbal (oregano) spice (black pepper)

Offida Rosso D.O.C.G.



Minimum 85% Montepulciano

Other 15% is often Sangiovese

Minimum 13% abv

Minimum 24 months total aging (from November 1 of the harvest year) including at least 12 months in wood and 3 months in the bottle

Wines tend to be deep in color and medium-to-medium+ in acid, body, and tannin

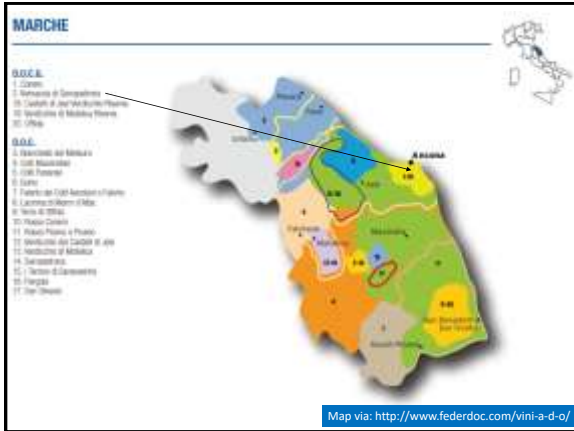
Typical aromas and flavors: red fruit (cherry, plum), black fruit (boysenberry), earthy, herbal (oregano) spice (black pepper)



Marche:

Vernaccia di Serrapetrona D.O.C.G.





Vernaccia di Serrapetrona DOCG 

History

- ✓ Established as a DOCG in 2003
- ✓ Zone lies in the province of Macerata covering the communes of Serrapetrona and portions of San Severino Marche and Belforte del Chienti
- ✓ One of Italy's smallest DOCGs
- ✓ The only DOCG producing only sparkling red wine
- ✓ One of the only wines in the world requiring 3 separate fermentations



Vernaccia di Serrapetrona DOCG 

Appassimenti Aperti



Vernaccia di Serrapetrona DOCG

Location/Climate/Soil

- Serrapetrona lies at the foothills of the Apennines with the vineyards planted at high altitude approximately 1400 – 1960 ft above sea level
- Continental influenced climate brings warm days and cool nights
- Fog is common in the vineyards as it makes its way through the valley, impacted by waters from lake Lago do Caccamo at the base of the town and the Adriatic coast 30 miles away
- Soils range from clay, marl and sandstone



Vernaccia di Serrapetrona DOCG

Grapes

Primary Varietals:

- Vernaccia Nera

Other Varietals:

- Sangiovese
- Montepulciano
- Ciliegliolo
- Plus other non-aromatic red varietals grown within the zone of production



Vernaccia Nera



Ciliegliolo

Vernaccia di Serrapetrona DOCG

Winemaking

Rosso Spumante

- Styles: Secco (Dry) or Dolce (Sweet)
- Min 85% Vernaccia Nera
- Max 15% other non-aromatic authorized varietals to include: Ciliegliolo, Sangiovese and Montepulciano
- Min Alcohol – 11.5%

Other Requirements

- Minimum of 40% of the Vernaccia Nera grapes are required to be dried in order to reach a potential alcohol of 13%
- Aging: Cannot be released until June 30th of the year following harvest
- Min planting: 2,200 vines per hectare
- Max yield: 10 tons per hectare

Vernaccia di Serrapetrona DOCG



Production

Unique 3 Step Production Process:

1. Through hand selection up to 1/4 of the harvested grapes (remaining are left to dry) are used to produce still wines
2. The semi-dried grapes are pressed and made into a concentrated wine for the 2nd stage of fermentation for "Apassimento"
3. The above two wines are combined to complete a 3rd and final fermentation in autoclave tanks (*Charmat method*). The wine settles in bottle for 2-3 months prior to release



Vernaccia di Serrapetrona DOCG



Producers



Vernaccia di Serrapetrona DOCG



Alberto Quacquarelli Serrapetrona



- Family owned winery since 1958 with 35 hectares planted exclusively to Vernaccia Nera
- Largest producer of Vernaccia di Serrapetrona DOCG
- Passion for respecting ancient wine traditions



Vernaccia di Serrapetrona DOCG



Dolciaria Quacquareni



- Established by the Quacquareni family in 1989
- Artisan specialty creations from chocolate, nougats, biscotti's, pastries and panettone
- Emporio Quacquareni offers wine, wine tastings, and dinners along with their artisan specialties



Vernaccia di Serrapetrona DOCG



Local Cuisine



Vincisgrassì (Signature regional country dish)