

La Monacesca

Camerte



The La Monacesca Estate, meaning “The Monastic Estate”, named after an ancient monastery established in this area in the 12th century, is situated in the township of Matelica in the Marche region of central Italy climbing from the narrow strip of coastline up to a large chunk of the Apennines concealed from the eyes of travelers. The soil composition of this area has revealed that for several millennium the waters must have been retained in this sort of mountainous inlet,

leaving in its soil, rich marine residuals and marl which in turn mixed into a clayey, sandy composite. There is also a strong presence of potassium found in this soil which plays an indispensable role in the structural quality of the grapes, increases the richness of sugar in the grapes, and gives stronger maturation of the vine’s branches with consequent greater resistance to the cold and all forms of parasite attacks. This gives the Cifola family the fortunate ability to grow grapes virtually without any form of intervention or treatments, a quality which the educated consumer has learned to treasure about these vines. Camerte can be served with so many types of foods from antipasti and white meats to dark meats and cheese dishes. Can be cellared over 10 years.

Production Area: Contrada La Valle, in the commune of Matelica

Grape Varietal: 70% Sangiovese Grosso and 30% Merlot

Vineyard Name: Camerte gets its name from the Valley Camertina

Vineyard Characteristics: 5 hectares of clayey-type argillo soil with an exposure to the Northeasterly-Southern sun 400 meters above sea level.

Form of Planting: Spur-pruned cordon: 3,300 vines per hectare

Harvest and Vinification: The grapes are hand-harvested (mid-September for Merlot and mid-October for Sangiovese), destemmed, and gently pressed. The fermentation is done in stainless steel vats at controlled temperatures with frequent “rimontaggio” (resubmerging of the skins that have naturally floated to the top of the vat), all the while kept at cool, controlled temperatures. After the maceration of about 20 days on the skins, the wine is immediately put into Allier oak barrels for 6 months. Each grape varietal is fermented, macerated, and aged for the first six months separately, immediately after their individual harvesting. The two wines are then blended and aged for an additional 6 months in oak, then bottled and left to rest for another 6 months. The wine is ready to be released after approximately two years from the harvest.

Sensory Characteristics: Camerte displays a warm, intense, dark cherry fruit flavor with waves of other dark fruits and a beautiful long velvety tannic finish.

Analytical Data: Alcohol: 13%
Residual Sugar g/l: 3.5
Total Acidity g/l: 5.2

Number of Cases: 3,500 per year

La Monacesca

Mirum



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Production Area: Contrada Monacesca, in the commune of Matelica

Grape Varietal: 100% Verdicchio

Vineyard Characteristics: 3 hectares of 30 year old vines predominately clayey soil with an altitude of 370-400 meters above sea level with North/South exposure to the sun.

Form of Planting: Vertically-trained arched or double arched cane

Harvest and Vinification: Destined to be a fabled wine of limited availability, Mirum is made only in the best vintages from grapes at full ripeness from a special vineyard noted for its quality of fruit. The grapes are hand harvested in late October then fermented to dryness and aged for 18 months in stainless steel tanks with an additional 6 months in the bottle before being released.

Sensory Characteristics: Mirum has an intense straw color and remarkably aromatic aromas of toasted almonds, citrus, honey and crusted bread, while in the palate it immediately expands to astounding richness, well-balanced, elegant, and seemingly endless.

Analytical Data: Alcohol: 14%
Residual Sugar g/l: 4.2
Total Acidity g/l: 5.2

Number of Cases: 2200 per year

La Monacesca

Ecclesia



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Production Area:	Contrada Monacesca, in the commune of Matelica
Grape Varietal:	100% Chardonnay
Vineyard Name:	Ecclesia (takes its name from the small church next to the vineyard in the hamlet of Monacesca; it dates back to 1000 AD and has been completely restored).
Vineyard Characteristics:	1.5 hectares of 50% clay and 50% sand with an East-West exposure to the sun at 370-400 meters above sea level.
Form of Planting:	Spur-pruned cordon: 3,300 vines per hectare
Harvest and Vinification:	This wine is made with 8 different Chardonnay clones. This clone-mix is used because, in certain seasons in this particular area, the chardonnay grape can have a breakdown of acidity. The use of several clones guarantees a medium level of acidity every year. The grapes are hand picked in early September then immediately light pressed without the use of SO ₂ in stainless steel. Maturation occurs for four months on the lees and then an additional 6 months in the bottle.
Sensory Characteristics:	Ecclesia has generous dry fruity aromas and a delicious flavor with well structured depth and elegance.
Analytical Data:	Alcohol: 13% Residual Sugar g/l: 4.0 Total Acidity g/l: 5.6

Number of Cases: 1000 per year

La Monacesca

Verdicchio di Matelica DOC



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Production Area: Contrada Monacesca, in the commune of Matelica

Grape Varietal: 100% Verdicchio

Vineyard Characteristics: 17 hectares of predominately clayey soil located at 400 meters above sea level with North/South exposure to the sun. 50% of these vines are 30 years old and 50% are 6 years old.

Form of Planting: Vertically-trained arched or double arched cane: 1800-2500 vines per hectare.

Harvest and Vinification: The grapes are hand-picked in the first ten days of October, then immediately light pressed without the use of SO₂, followed by 12-15 day fermentation at 20°C in stainless steel. The wine rests on the lees until spring and undergoes a natural malolactic fermentation in late spring. It is released one year after harvest date.

Sensory Characteristics: La Monacesca has a pale straw color with vivacious bright green reflections. The bouquet is light and soft and the flavor is intense with a delicious dry fruity aroma and a long lasting finish.

Analytical Data: Alcohol: 13.5%
Residual Sugar g/l: 3.5
Total Acidity g/l: 5.1

Number of Cases: 8000 per year