



ECCLESIA

Classification :	Marche Bianco Chardonnay I.G.T.
Grape varieties :	100% chardonnay
Growing area :	Contrada Monacesca, in the <i>comune</i> of Matelica,
Vineyard size :	ca. 1.5 hectares
Vineyard aspect :	Southeast-northwest
Soils profile :	50% clay – 50% sand
Training system :	Spur-pruned cordon
Vineyard age :	20 years
Vineyard density :	3,300 vines/hectare
Vineyard yield :	1.2 kg/vine
Vineyard altitude :	370-400 metres
Harvest period :	Early September
Vinification process :	Hand picking and immediate light pressing, with no use of SO ₂ , followed by 15-day fermentation at 20°C in stainless steel. Four months' maturation on the fine lees and six months' additional bottle-ageing.
Sensory profile :	It is a blend of eight outstanding chardonnay clones from our vineyard next to a small church in the hamlet of Monacesca; it dates back to 1000 AD and has been completely restored. Short pruning and radical cluster thinning have produced a wine with generous varietal aromas, and of remarkable depth and succulence. The minerally character of its finish, a hallmark of its terroir, makes it especially distinctive, and an appealing complement to dishes featuring fish.
Serving temperature :	10 – 12°C
Production quantity :	ca. 6,000 750 ml bottles
Cellaring potential :	From 3-5 years

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