

FONTEZOPPA

ESTATE HISTORY

In 1999, Fontezoppa was founded in Civitanova Alta where the hills of the Marche Region rise to overlook the Adriatic Sea. The name 'Fontezoppa' refers to an ancient water source that once flowed where the rows of vines now grow. The property extends over 71 hectares, mostly planted to vine, and produces 350,000 bottles per year. The estate is divided between Civitanova Alta and the small and unique area of Serrapetrona, where the Azzurri Mountains help to create a distinct microclimate. The altitude and the extreme soil conditions enhance the quality of the limited quantity of grapes produced. 15 ha of Sangiovese, Merlot, Cabernet, Lacrima, Maceratino, Incrocio Bruni, and Pecorino are all planted around Civitanova Alta, where they can reap the benefits of a maritime climate. The slopes of the Azzurri Mountains are planted with 20 ha of Vernaccia Nera, Pinot Noir and Sangiovese

In 2002, the first Verdicchio, Vernaccia Nera, Sangiovese, Merlot, Lacrima, Cabernet Sauvignon and Montepulciano vineyards were planted in Civitanova Alta, followed by Maceratino, Incrocio Bruni, Pecorino and Passerina plantings. As a result of particularly careful tending, the wines produced in these vineyards are unique for their balance, personality and fruit forward notes. The winery employs sustainable practices and is in the process of converting to organic certification. By combining native grape varieties, ancient techniques and modern expertise, Fontezoppa is able to produce wines with strong personalities, that express and enhance the generosity of the land.

APPELLATION: Civitanova Alta, Serra petrona, Italy
VARIETAL(S) GROWN: Verdicchio, Pecorino, Vernaccia Nera, Vernaccia di Serrapetrona, Cabernet Sauvignon, Sangiovese, Montepulciano, Lacrima, Maceratino, Incrocio Bruni, Passerina and Pinot Noir.

SOIL TYPE: Sandstone and Limestone





VERDICCHIO DI MATELICA: This beautiful wine opens with floral notes of jasmine, acacia and beeswax. The palate delivers succulent creamy peach and pineapple notes, with a hint of bitter almond. The creamy texture is brightened by mouth-watering acidity and, while delicious now, this will develop additional complexity in years to come.

GRAPES: 100% Verdicchio

REGION: Marche

AGING: Stainless steel tanks



PECORINO "JOCO": The bouquet opens up to candied fruit, lemon curd, dried apricot and pressed rose. Fresh floral notes complement tangerine, lemon and yellow apple. Perfect balance of acidity with a long clean finish resonating with green papaya and English custard.

GRAPES: 100% Pecorino

REGION: Marche

AGING: 3 months in stainless steel tanks



MONTEPULCIANO D'ABRUZZO 'PIE DI RIPA': The bouquet opens up with notes of bright cherry and currant. fresh and easy drinking with pleasing acidity and crunchy red fruit on the palate.

GRAPES: 100% Montepulciano

REGION: Abruzzo

AGING: Over 1 year in 300L French oak barrels



MARCHE IGT ROSSO: Dark ruby red in color, with wild red berries and red flowers on the nose. Flavors of tobacco and clove on the palate but still plenty of fruit. Velvety tannins round out an elegant finish.

GRAPES: 50% Sangiovese, 40% Cabernet Sauvignon, 10% Merlot

REGION: Marche

AGING: In stainless steel for 3 months and oak casks for 12 months



 **SERRAPETRONA 'CARPIGNANO':** Intense and lively ruby red color. The nose is complex with hints of wild cherries and plums, and enriched with black pepper and a delicate balsamic note. Sweet spices and delicate tannins on the palate with a pleasantly fresh and elegant finish.

 **GRAPES:** 100% Vernaccia Nera

 **REGION:** Marche

 **AGING:** 12 months in the bottle prior to release



 **SERRAPETRONA 'FALCOTTO':** The Serrapetrona Falcotto is a fleshy wine laced with wild cherries, rosemary, sage, spices and sweet herbs. The Falcotto has just enough density to highlight the quirkiest notes of Vernaccia Nera. A plush finish rounds things out nicely.

 **GRAPES:** 100% Vernaccia Nera

 **REGION:** Marche

 **AGING:** 12 months in barriques



 **SERRAPETRONA RISERVA 'MORÒ':** The Morò Riserva presents an intense ruby red color with a nose of extracted black cherry, sweet spices and plum jam. Rich on the palate with a mouthful of jam and spice and a dense tannic structure.

 **GRAPES:** 100% Vernaccia Nera

 **REGION:** Marche

 **AGING:** 18 months in barriques and 12 months in bottle