

# TUTTO



## LA DISTESA

Cupramontana, Marche

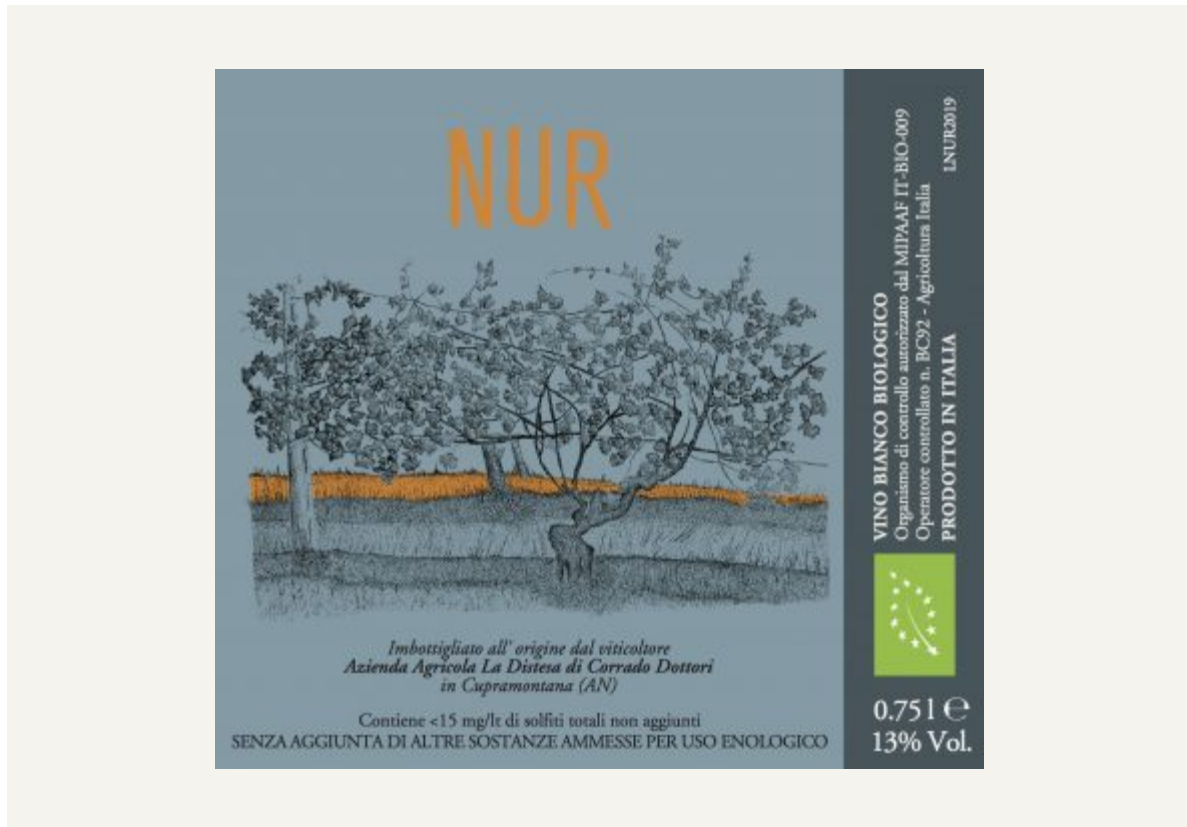
Corrado Dottori's family has tended vines in San Michele near the town of Cupramontana in the Marche for three generations.

The rolling hills at around three hundred metres above sea level, firm clay-limestone soils and that all-important fluctuation between temperatures day and night found here provide the perfect conditions for growing the region's fascinating local grapes.

Across the seven hectares of vineyards, biodiversity is both championed and cherished, you'll find fava beans, peas, alfalfa, wild mint and more in between the rows of vines, providing diverse surroundings in which the plants thrive. The focus on attaining pure, characterful fruit through organic viticulture and low yields.

As you would expect from such an earnest grower, the approach in the cantina is honest to say the least and Corrado's pure, nourishing wines are our favourites in the region and amongst Italy's very best.

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NUR  
2022

A blend of Trebbiano, Malvasia, Verdicchio and Pecorino from three parcels of vines young and old. The grapes were fermented on the skins for three weeks before being pressed off to concrete vats for a year of rest. A deep shade of amber, this is heady with ripe citrus, earth and spice, whilst tea-like tannins frame flavours of apricot, minerals and bitter herbs. A wine that makes so much sense alongside the rich cuisine one finds in the hills of the Marche.