

# 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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ROSSO VENTITRE  
*2023*

After a difficult harvest that saw Corrado lose eighty percent of his grapes, he picked what he could and harvested with neighbours who farm organically in the region and the result is this charming wine. Mostly Sangiovese, with a touch of Montepulciano from vines young and old, the wine fermented on the skins with a around a third of whole bunches for a week, before being pressed to vats to rest until the following spring. The result is a lively, easygoing vino da tavola that really punches above its weight, offering classic notes of red cherry, herbs and spice.