

POTIOR®

**Donna Pia**

2009 - 14,5 %Vol.

**Classificazione:**

Marche IGP Rosso



#### The insured bottle.

Cap 100% guaranteed: the guarantee is secured by a specific policy.

"Cork taste", an organoleptic deviation of wine, is tied for the most part to the presence of a cork in the molecule: the trichloroanisole or 2, 4, 6-TCA.

Priority objective of the company Tenuta Ca Pia is to guarantee its consumers the excellence, the typical organoleptic character and unique Donna Pia, no organoleptic deviations, allowing a very good evolution in the bottle.

The closure used for bottles of Donna Pia, natural cork, is the result of a careful selection of the best cork present in nature, produced in limited series is designed to enhance the great Italian wines of long aging. Each cap is controlled individually, each piece is subjected to specific analysis, a sensory verification made by expert tasters, specialized technicians and selected for their olfactory sensitivity.

The line of caps dedicated to the great Italian wines is the result of the project coordinated by the enologist Riccardo Cotarella. The Excellence caps ensure total absence of TCA, responsible for the "cork smell."

The guarantee TCA\_FREE is total, the absence of TCA is ensured not only by the advance producing technology of the company (Amorim), which provides a preventive and curative strategy with the use of an innovative system, able to delete the '80% of TCA may be present in single-piece caps, but is supplemented by an irreplaceable human contribution: each piece in fact is subjected to a specific sensory analysis made by expert tasters, highly skilled technicians selected for their particular olfactory sensitivity.



The grapes, after a careful evaluation, based on their phenolic ripening, are harvested by hand and subjected to an initial selection during the reception, and a subsequent sorting after stripping, before being pressed, so as to ensure fermentation of musts of the highest quality.

The varieties are vinified separately in small stainless steel tanks because they mature at different times and winemaking protocols require targeted. During the fermentation and extraction, are performed delestage and replacements. For the Montepulciano fermentation is conducted with average temperatures of 28 ° C to keep the smells and typical of

the grape, while the Cabernet Sauvignon fermentation is conducted at a lower temperature to preserve flavor notes of the grape varietal, for about seven days. At the end of alcoholic fermentation followed by a maceration on the skins in contact with the skins, which lasts at least two weeks. The wines are transferred to oak barrels (70 % new and 30 % second passage) where naturally perform malolactic fermentation.

The aging lasts a total of 24 months in French oak barrels, during which period the different lots, vinified separately according to the variety, reach their maximum organoleptic expression already after 12 months, are blended and reintroduced into the atria barrels for 12 months until bottling. Following further aging in bottle.

Of intense ruby red color, the smell has extensive notes of coffee, chocolate and black berry fruit. The palate is soft and elegant with a unique structure-



*ral balance , with sweet tannins, soft and velvety .*