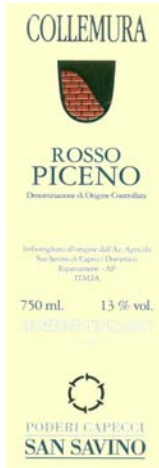


San Savino

Rosso Piceno D.O.C.

“Collemura”



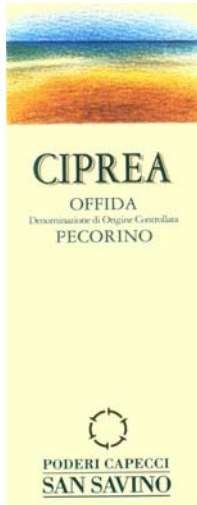
This area has a historical predilection to red grape varieties and the San Savino vineyards are, in fact, rich in such native red varieties as Sangiovese and Montepulciano. Domenico Capecci and his son Simone have made this one of the finest innovative estates in the Marche region, with the meticulous care they take in each phase of their labor, from the vineyards to the cellar. Their strong passion and dedication to their work, the most up to date winemaking equipment and techniques, together with a wealth of historical winemaking knowledge, results in the most incredibly beautiful full-bodied, elegant wines. Collemura is a fine complement to roasted meats, game, and seasoned cheeses. Serve at room temperature.

- Production Area:** Ripatransone, Marche
.....the Eastern/Central coast of Italy
- Grape Varietal:** 50% Montepulciano, 50% Sangiovese
- Vineyard Name:** Collemura
...named for the vineyard's position on the hills in front of the walls (mura) of the ancient village of Aquaviva.
- Vineyard Characteristics:** 12 hectares of 20-25 year old vines located 200-250 meters above sea level with medium textured soil and southeastern exposure to the sun.
- Form of Planting:** Double guyot and cordon training with 4500 vines per hectare
- Harvest and Vinification:** Hand harvested beginning in the first ten days of October, and macerated on the skins for 12 days under temperature control. Further refinement is done in stainless steel tanks and glass lined cement tanks until the following spring. In the absence of wood, the structure of the Montepulciano and the delicacy of the Sangiovese give this wine completeness and balance.
- Sensory Characteristics:** The color is intense with ruby red reflections. The aroma has notes of cherries and sweet violets. The taste is warm, well balanced with good structure.
- Analytical Data:** Alcohol: 12.5%
Residual Sugar g/l: 4.6
Total Acidity g/l: 5.7

San Savino

Offida Pecorino D.O.C.

Ciprea



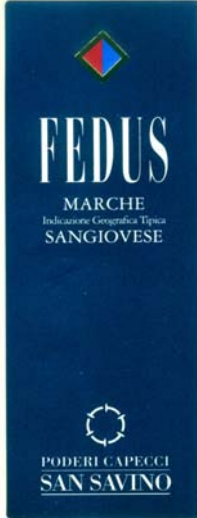
This area has a historical predilection to red grape varieties and the San Savino vineyards are, in fact, rich in such native red varieties as Sangiovese and Montepulciano. Domenico Capecci and his son Simone have made this one of the finest innovative estates in the Marche region, with the meticulous care they take in each phase of their labor, from the vineyards to the cellar. Their strong passion and dedication to their work, the most up to date winemaking equipment and techniques, together with a wealth of historical winemaking knowledge, results in the most incredibly beautiful full-bodied, elegant wines. Ciprea's unique flavor and freshness complements seafood, light pasta dishes and light meats. It's also enjoyable simply as a sipping wine. Serve chilled.

Production Area:	Ripatransone, Marchethe Eastern/Central coast of Italy
Grape Varietal:	100% Pecorinorecognized as the ancestor of all white Pinot varieties and thought to be extinct until rediscovered in the early 1970's vegetating in a gorge in the Piceno mountains and nursed back to production.
Vineyard Name:	Cipreafittingly named after the rare sandy-white, translucent-pearl, Mediterranean seashell; and a homage paid to the Piceni civilization and to the use of shells as decoration.
Vineyard Characteristics:	4 hectares of vines that average 13 years, grown in medium textured soil, verging on clay, 250-300 meters above sea level.
Form of Planting:	Guyot with 4500 vines per hectare
Harvest and Vinification:	Specially selected and hand harvested in the beginning of September followed by a short term skin contact maceration. Part of the wine then goes into stainless steel and part in wood, then allowed a long refinement on the lees until the following spring.
Sensory Characteristics:	Ciprea has a pale straw color with greenish reflections and aromas of yellow fruits and sage that, in the glass, slowly evolve into aromas of wildflowers. The taste is powerful and vivacious and offers a rare richness of flavor with a fresh complex fruity structure.
Analytical Data:	Alcohol: 14% Residual Sugar g/l: 3.5 Total Acidity g/l: 6.9

San Savino

Marche Sangiovese

“Fedus”



This area has a historical predilection to red grape varieties and the San Savino vineyards are, in fact, rich in such native red varieties as Sangiovese and Montepulciano. Domenico Capecci and his son Simone have made this one of the finest innovative estates in the Marche region, with the meticulous care they take in each phase of their labor, from the vineyards to the cellar. Their strong passion and dedication to their work, the most up to date winemaking equipment and techniques, together with a wealth of historical winemaking knowledge, results in the most incredibly beautiful full-bodied, elegant wines. “Fedus”, a Latin word meaning “pact” was chosen in honor of the historical pact between the local Piceni and the Romans in 293 B.C. and in this case to honor the pact between the San Savino and the great potential of this grape variety. A perfect partner to all types of grand meals. Serve at room temperature.

Production Area:	Ripatransone, Marchethe Eastern/Central coast of Italy
Grape Varietal:	100% Sangiovese
Vineyard Name:	Fedus
Vineyard Characteristics:	4 hectares of 30 year old vines located 250-300 feet above sea level in hilly, medium-textured soil, verging on clay with southern exposure to the sun.
Form of Planting:	Cordone training with 6000 vines per hectare
Harvest and Vinification:	Specially selected, hand harvested clusters in mid October and traditional fermentation with maceration for 14 days followed by 18 months of aging in French oak.
Sensory Characteristics:	Fedus has a deep ruby red color with violet hues. It has an intense spectrum of diversified aromas; scents of small red fruits, accompanied by the sensations of coffee, leather and hay. On the palate it has an elegant vitality, a rich fruit taste and an intense finish laced with noble tannins.
Analytical Data:	Alcohol: 14% Residual Sugar g/l: 6 Total Acidity g/l: 5.6

San Savino

Marche Rosso

“Ver Sacrum”



This area has a historical predilection to red grape varieties and the San Savino vineyards are, in fact, rich in such native red varieties as Sangiovese and Montepulciano. Domenico Capecci and his son Simone have made this one of the finest innovative estates in the Marche region, with the meticulous care they take in each phase of their labor, from the vineyards to the cellar. Their strong passion and dedication to their work, the most up to date winemaking equipment and techniques, together with a wealth of historical winemaking knowledge, results in the most incredibly beautiful full-bodied, elegant wines. “Ver Sacrum” means “Sacred Spring” (an ancient sacred ceremony of the Piceni to welcome the springtime and new beginnings) and was chosen as the name of this wine to honor the fruit of the land and the genuine character, power, elegance, and complexity of the Montepulciano grape in its purest form. A perfect complement to roasted or braised red meats, as well as poultry and savory dishes.

Production Area:	Ripatransone, Marchethe Eastern/Central coast of Italy
Grape Varietal:	100% Montepulciano
Vineyard Name:	Ver Sacrum
Vineyard Characteristics:	4 hectares of 35 year old vines (low yield vines) located at 250-300 meters above sea level, with medium textured soil verging on sandy, and south/southeastern exposure to the sun.
Form of Planting:	Double guyot with 4,650 vines per hectare
Harvest and Vinification:	Specially selected grapes are hand harvested between the 14 th -18 th of October. Fermentation and maceration lasts about 16 days with 12 months refinement in glass lined cement casks.
Sensory Characteristics:	Ver Sacrum has a very intense, deep, ruby red color, a concentrated aroma, reminiscent of cherries, blackberries, dried fruits, liquorice and spices. The taste is rich, fruity, and full-bodied with a spicy complexity and delicious depth.
Analytical Data:	Alcohol: 14% Residual Sugar g/l: 3.3 Total Acidity g/l: 5.6

San Savino

Quinta Regio

Marche Rosso



QUINTA REGIO



PODERI CAPECCI
SAN SAVINO

This area has a historical predilection to red grape varieties and the San Savino vineyards are, in fact, rich in such native red varieties as Sangiovese and Montepulciano. Domenico Capecci and his son Simone have made this one of the finest innovative estates in the Marche region, with the meticulous care they take in each phase of their labor, from the vineyards to the cellar. Their strong passion and dedication to their work, the most up to date winemaking equipment and techniques, together with a wealth of historical winemaking knowledge, results in the most incredibly beautiful full-bodied, elegant wines. Quinta Regio has been named after the way the Romans named their territories “the 5th Region of the Empire.” A wonderful accompaniment to grand meals.

Production Area:	Ripatransone, Marchethe Eastern/Central coast of Italy
Grape Varietal:	100% Montepulciano
Vineyard Name:	Quinta Regio
Vineyard Characteristics:	3 hectares of 30 year old vines located at 250-300 meters above sea level, with medium textured soil verging on sandy, and south/southeastern exposure to the sun.
Form of Planting:	Double guyot with 2500 vines per hectare
Harvest and Vinification:	Specially selected grapes are hand harvested between the 14 th -18 th of October. Fermentation and maceration lasts between 14-16 days with aging for a total of 5 years; 12 months in French barrique, 2 years in small 15HL barrels and an additional 2 years in the bottle before release.
Sensory Characteristics:	This award winning wine that has a deep ruby red color with aromas of small red fruits, hay and sweet spices and a taste that is full, profound and persistent.
Analytical Data:	Alcohol: 14% Residual Sugar g/l: 3.5 Total Acidity g/l: 5.5