



Selvagrossa

AZIENDA AGRICOLA SELVAGROSSA

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The Estate was born in 2002 thanks to the hard work of Alessandro and Alberto Taddei, this year is also the first year of production of the wine Trimpilin. A long working experience at *Enoteca Pinchiorri* in Florence has allowed Alberto to taste and appreciate the world's most significant wines and to create, together with his brother Alessandro, a sincere and high quality wine in the family Estate that was left him from his grandfather.

Today *Selvagrossa*, located on Pesaro's hills facing the Adriatic coast, has 4 hectares of vineyards, where Sangiovese, the area's predominant vine, finds a terroir favourable to the production of a great character wine.

ENOLOGIST: Jurij Fiore

OWNER: Taddei's Family

PRODUCED WINES

red wines	available vintage
"Poveriano" IGT Marche / Cabernet Franc	2007
"Trimpilin" IGT Marche / Sangiovese	2007/8
"Muschèn" IGT Marche	2009
grappa and olive oil extra vergine	available vintage
Selvagrossa Grappa	NV
Olio d'Oliva Extra Vergine	2010





"TRIMPILIN" IGT Marche Rosso

The "Trimpilin" means "trouble-maker" in local Modena dialect. After an eight year stint at Enoteca Pinchiorri, Alberto Taddei, acquired this affectionate nick-name from Giorgio Pinchiorri, originally of Modena and owner of Enoteca. | **First produced vintage, 2002.**

grapes **90% Sangiovese, 10% Cilieggiolo**

production area Pesaro Urbino • Marche

general information

Annual production: 6.000 bts/750ml | Average altitude (above sea level): 50-250 mts | Soil: Sandy, calcareous, clayey | Breeding: Guyot, spur cord | Plants per hectare: 5.200 - 80x180 | Production per plant: 1 kg

vinification and maturation

The breeding technique and the really low grape return per plant give a product that is always healthy and rich in sugar, tannins, extract, ecc. Vinification takes place in 50 to 80 hl stainless steel vats with possibility of keeping the fermentation process in a controlled temperature. The wine is refined in 225 litres oak casks for 16 months and then in bottle for about 6 months.

organoleptical characteristics

Classic hint of cherry with light underwood fragrances, until scents typical of the ageing process, various spices and liquorice.

best dish combination

Strong flavours, as game meat, particularly roasted pigeon, seasoned cheeses and some fish dishes with sauces based on tomatoes.

POVERIANO



Tasting notes

"MUSCHÉN" IGT Marche Rosso

The name "Muschén" in the local Pesaro dialect is a reference to a fruit fly, nickname that Alberto's grandfather gave him. | **First produced vintage, 2006.**

grapes **50% Sangiovese, 30% Merlot, 20% Cabernet Franc**

production area Pesaro Urbino • Marche

general information

Annual production: 24.000 bts/750ml | Average altitude (above sea level): 50-250 mts | Soil: Sandy, calcareous, clayey | Breeding: Guyot, spur cord | Plants per hectare: 7.900 - 80x180 | Production per plant: 1 kg - 1.2 kgs

vinification and maturation

Vinification takes place in 50 to 80 hl stainless steel vats with possibility of keeping the fermentation process in a controlled temperature. After malolactic fermentation, that takes place in stainless steel, it is immediately bottled to maintain its typical freshness.

organoleptical characteristics

Muschén is a young, bright, fresh wine with lots of lively berry fruit and a zippy persistent finish.

best dish combination

Easy drinkable wine that can be daily tasted at every meal, with bolognese sauce pasta, salami and ham, etc.

POVERIANO



Tasting notes



"POVERIANO" IGT Marche Rosso

"Poveriano" gets its name from a vineyard on the Selvagrossa estate which historically was an old road named Poveriano. | **First produced vintage, 2005.**

grapes **100% Cabernet Franc**

production area "Poveriano" Vineyard | Pesaro Urbino • Marche

general information

Annual production: 24.000 bts/750ml | Average altitude (above sea level): 50-250 mts | Soil: Sandy, calcareous, clayey | Breeding: Guyot, spur cord | Plants per hectare: 7.900 - 80x180 | Production per plant: 0.8- 1 kgs

vinification and maturation

Grapes are de-stalked and pressed in a soft way and vinification takes place by mean of new methods that guarantee a very delicate processing technique. Fermentation: in 50 hl stainless steel vats. Periodical "delastage" for a better color extraction. Refining: in new barriques (Alliers and Troncais) where, by the end of the year, it completes malolactic fermentation. Maturation in wood for about 14 months and 6 months in bottle.

organoleptical characteristics

Ruby red of a good intensity. Complex and fruity, with extremely ripe cassis aroma as well as spices as green pepper. Solid structure, well balanced, with soft tannins, it shows a slightly grassy character, distinctive of this vine.

best dish combination

This wine is excellent with cheeses extremely tasty, seasoned, as "pecorino di fossa", with beef as "Rossigni fillet". Very good also with game.

POVERIANO



Tasting notes

2011

Awards & Reviews

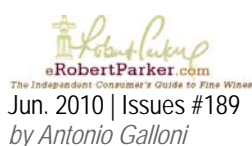


VINI D'ITALIA 2011
Gambero Rosso

Muschén 2008

Poveriano 2007

Trimpilin 2007



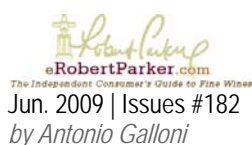
92/100 » POVERIANO 2007 • "The 2007 Poveriano (Cabernet Franc) is truly beautiful. Here the French oak is much more complementary to the dark, varietal Cabernet Franc fruit. Wild herbs, minerals and espresso develop in the glass, adding further layers of complexity. Sweet, silky tannins round out the layered finish. This is one of the more distinctive, unique wines I tasted from central Italy this year, and it is highly recommended. Anticipated maturity: 2010-2019". | AG

90/100 » TRIMPILIN 2007 • "The 2007 Trimpilin (Sangiovese) is a round, generous wine laced with perfumed dark fruit, spices, minerals and flowers. This is a fairly rich style of Sangiovese, and while a little more varietal character might be nice, the wine's elegance and finesse are commendable. With a little more measured use of French oak the Trimpilin could be a significantly more complex and interesting bottle. Anticipated maturity: 2010-2017". | AG

"These are two very fine reds from brothers Alessandro and Alberto Taddei. Selvagrossa continues to make a case for itself as one of the Marche's most fascinating emerging properties".

2009

Awards & Reviews



89/100 » TRIMPILIN 2006 • "The 2006 Trimpilin is a gorgeous, vibrant red loaded with perfumed dark fruit, flowers and sweet French oak. This is a delicious wine to enjoy over the next few years. Proprietor Alberto Taddei cut his teeth at the famed Enoteca Pinchiorri in Florence, and Trimpilin was the colorful nickname proprietor Giorgio Pinchiorri coined for him. Anticipated maturity: 2009-2012". | AG

"This is the first wine I have tasted from Selvagrossa, a young property located in Pesaro. The estate is owned by brothers Alessandro and Alberto Taddei, while Jurij Fiore of Il Carbonaione in Tuscany advises on the wines".



Fiore Wine Collection by Alessandro Fiore

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