



RESERVES UBI MAIOR

COLOUR

A deep, ripe purplish red.

FRAGRANCE

The complex and inviting bouquet opens with a pleasing note of sour cherries in brandy and intriguing balsamic hints, as well as sensations of prunes and raisins. The extremely attractive finish offers tones of sweet tobacco and cocoa.

FLAVOUR

The palate echoes perfectly the sensations on the nose. Ubi Maior is rich, powerful, full-bodied and exciting, with soft, aristocratic tannins, well balanced by the roundness from the glycerine and by the warmth of the alcohol, which the wine expresses with absolute elegance.

SERVING SUGGESTIONS

The wine's characteristics show at their best at a temperature of 17-18 °C, taking care to allow it to "breathe" for a long time beforehand. This is a great wine for roasts, game and stewed or braised meats. An ideal companion for Parmesan and mature cheeses in general, Ubi Maior is also a superb wine with which to finish a meal. Sip it slowly from a glass designed for big red wines, to put the seal on an important meal or a pleasant evening with friends, perhaps even trying it with a little dark chocolate.

AGEING

It matures for 18 months in small Allier oak barrels, followed by another 12 months in bottle.

VINEYARD

A SMALL PARCEL ON THE OUTERMOST SOUTH-EAST FACING SLOPE OF THE VINEYARD, AT AROUND 180 METRES ABOVE SEA LEVEL, PROVIDES AN IDEAL ENVIRONMENT FOR SOME SPARSE ROWS OF VINES. THE PRUNING LIMITS THE NUMBER OF BUDS AND, DURING THE PERIOD OF 'VÉRAISON', THE CLUSTERS ARE THINNED YET FURTHER SO THAT THE LAST DAYS OF SUNSHINE CAN FULLY RIPEN THE FEW BUNCHES THAT REMAIN ON THE VINES.

GRAPE VARIETY

100% GRASPAROSSA (FROM THE ORIGINAL STRAIN) GRAFTED ONTO GOLIA ROOTSTOCK. THANKS TO THE SOILS OF CLAY MIXED WITH SOME LIMESTONE, THE BUNCHES ARE SMALL AND LOOSELY-PACKED. PICKED BY HAND AROUND THE MIDDLE OF OCTOBER AND LAID OUT IN CRATES OF AROUND 6 KILOS, THEY ARE THEN DRIED UNDER NATURAL CONDITIONS FOR 70-75 DAYS. AROUND CHRISTMAS TIME THEY UNDERGO A SOFT PRESSING.

VINIFICATION

THE MUST MACERATES FOR A WEEK ON THE SKINS, AND THEN IS SLOWLY FERMENTED TO COMPLETE DRYNESS. THE WINE IS THEN CLARIFIED THROUGH REGULAR RACKING AND TEMPORARY STORAGE AT A COLD TEMPERATURE.