



Terre Margaritelli Roccascossa I.G.T.

(roh-kah-SKOH-sah)

On the estate of Terre Margaritelli, there are over 18 varietals grown to make wine, including classic varietals from Umbria and Toscana, Campania, Puglia, Germany, Spain, France, and more. Their goal is to make the best, most inventive, and exciting organic wines in the world. The Chioccia family, owners of the estate, are world-famous for making some of the finest wood flooring in Europe, and use special sourced wood barrels for the winemaking. Roccascossa may be one of the best organic values from Italia—it is fresh and delightful—an “Umbrian Chianti.”



LOCATION

Umbria, Italia.
(Town of Miralduolo)
52 hectares. 200-350 meters.



SOIL

Mixed clay.



ESTATE

Terre Margaritelli.
(TAY-ray mahr-gahr-ee-TAY-lee)



VINE

Spurred Cordon.
4,000-5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Federico Bibi.
(fay-da0REE-koh bee-BEE)



VINIFICATION

Fermentation in stainless steel tanks.



VARIETALS

70% Sangiovese,
20% Cabernet Sauvignon,
10% Canaiolo.



BARREL

No barrel aging.



RESIDUAL SUGAR

0.23 grams per liter.



MATURATION

No aging.



ACIDITY

5.2 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Hearty minestrone soup, griddled risotto cakes, and bacon macaroni and cheese.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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