

Cantina Ripatransone

MÓJO

Marche Sangiovese



Mojo comes from the vineyard of Cantina Ripatransone located high in the mountains of southern Marche overlooking the Adriatic Sea. With the ideal exposure to the sun and the backdrop of the Apennine Mountains, this area has a historical predilection to red grape varieties and is rich with such native varieties as Sangiovese and Montepulciano. The Cantina was established in 1969 by a group of 150 farmers that were tired of accepting the oppressive conditions of the local private wine firms that bought their grapes; they also wanted to safeguard and improve their own wine production. Since then the winery has constantly grown and developed and today has 450 members. With the reduction of the yield per hectare and reorganization of the vineyards in order to produce the finest grapes, accurate selection of the best grapes at harvest, new and modern winemaking technology and techniques, aging in oak and barriques and with wise and precise marketing, the winery has grown into a successful and sophisticated enterprise recognized as a producer of high quality wines. Mojo is a fine complement to red roasted meats, game and seasoned cheeses. Serve at room temperature.

Production Area:	Ripatransone and neighboring towns, Marche
Grape Varietal:	100% Sangiovese
Vineyard Characteristics:	20 hectares of 15+ year old vines in mixed medium textured soil tending to clay located 200 meters above sea level with southeastern exposure to the sun.
Form of Planting:	Cordone Speronato; 2700 vines per hectare
Harvest and Vinification:	The grapes are hand picked about the 15 th -20 th of October and the clusters are carefully sorted. Maceration takes place on the skins for 8-10 days at a controlled temperature that doesn't exceed 28°C, and racking off and completion of the fermentation is done in stainless steel vats for at least 30 days. Refinement continues in stainless for a minimum of 6 months followed by an additional 3 months in the bottle.
Sensory Characteristics:	Mójo is a beautiful ruby red wine with an intense and persistent aroma of mature fruit, spices and licorice. The taste is full, robust and persistent, with perfectly balanced tannins, warm, soft and aromatic.
Analytical Data:	Alcohol: 13.5% Residual Sugar g/l: 3.18 Total Acidity g/l: 5.60

Number of Cases: 12,000 per year

Cantina Ripatransone

Antica Fonte

Offida Passerina DOC



This lovely Passerina wine comes from the Offida DOC vineyards of Cantina Ripatransone located high in the mountains of southern Marche overlooking the Adriatic Sea. With the ideal exposure to the sun and the backdrop of the Apennine Mountains, this area has a historical predilection to varietals such as the native Sangiovese and Montepulciano and the white varietals of Trebbiano, Passerina and Malvasia. The Cantina was established in 1969 by a group of 150 farmers that were tired of accepting the oppressive conditions of the local private wine firms that bought their grapes; they also wanted to safeguard and improve their own wine production. Since then the winery has constantly grown and developed and today has 450 members. With the reduction of the yield per hectare and reorganization of the vineyards in order to produce the finest grapes, accurate selection of the best grapes at harvest, new and modern winemaking technology and techniques, aging in oak and barriques and with wise and precise marketing, the winery has grown into a successful and sophisticated enterprise recognized as a producer of high quality wines. Antica Fonte Passerina is a great accompaniment to any fish dishes, shellfish and light meats and should be served chilled.

Production Area:	Ripatransone, Marche
Grape Varietal:	100% Passerina
Vineyard Name:	Antica Fonte, named for the production zone
Vineyard Characteristics:	6 hectares of 10+ year old vines in mixed medium textured soil tending to argillo (clay) located 1000 feet above sea level with southwestern exposure to the sun.
Form of Planting:	Double Guyot; 3000 vines per hectare
Harvest and Vinification:	The grapes are hand picked the first week of October and the clusters carefully sorted. Vinification is done in stainless steel under controlled temperatures followed by 2 months in the bottle before release.
Sensory Characteristics:	A beautiful pale straw colored wine with aromas of forsythia and acacia and a fruity taste that is pleasantly soft yet persistent.
Analytical Data:	Alcohol: 12.5% Residual Sugar g/l: 3.12 Total Acidity g/l: 6.30

Number of Cases: 3000 per year