

podere **sabbioni**





MINISTERO DELL'AMBIENTE
E DELLA TUTELA DEL TERRITORIO E DEL MARE



O P E R A



RESEARCH CENTER



poderesabbioni



Il vino della selva



La **CAMERATA** delle Arti

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We believe in SUSTAINABILITY of farming, in RESPECT of our traditions, in IDENTITY of our culture and our local vines, in INCLUSION of work and people.

Who we are



Our farm

Our vineyards are entirely comprised within the Abbazia di Fiastra nature reserve and are characterized by calcareous clay soil, particularly suitable to obtain high quality and very healthy products.

The surrounding wood, mostly made of oaks, is populated by wild animals like roes. The small lakes “le Vene” and “Entogge” and Fiastra creeks are also important and pleasant humid areas, with rich vegetation and presence of animals.



Our vineyards are cultivated with no synthetic chemicals, we perform vinification in the cellar only by means of our wine products and procedures in compliance with European Regulation n. 203/2013 about biologic wines.



We joined the Ministry of Environment V.I.V.A. program, which through four environmental sustainability indicators (Air, Water, Vineyard, Territory) allows us to transparently display the impact of our grapes and wine growing on the environment.

We culturally consider ourselves as caretakers of the territory, willing to protect the environment and the country landscapes, as well as the product safety and the consumers' health.

The vines, almost exclusively indigenous, have been selected on the local traditions of Marche.



Where we are

The vineyard is located close to the village of Petriolo, inside the Fiastra Abbey Nature Reserve. The Reserve spreads over 1825 hectares surrounding the Abbey, includes the Prince's Palace and several smaller architectures, and is divided into the "Riserva Naturale Orientata", the "Riserva Antropologica" and the "Area di Protezione"; having different places built in different ages, it represents the evolution of the territory along the Centuries. The wood ("La Selva"), of around 100 hectares, the Reserve's core, is the last example in the area of a very wide forest which, till 1700, was so spread to cover most of the hills.

The winery is located in the municipality of Corridonia inside the family mill, a self-sufficient electric water mill built in the early 1900s.





A bit of history

The cradle of our wines : The ancient Roman town URBS SALVIA and the large territory of the SANTA MARIA DI CHIARAVALLE DI FIASTRA Cistercian Abbey

The town of URBISAGLIA, founded by the Romans in the first half of the I Century A.C. and then destroyed by the Visigoths, lies inside the vast Urbs Salvia archeological park, greatly renowned for its Roman theatre and its musical and artistic events.



URBS SALVIA archaeological park

Period: 2nd century BC - VI century



SANTA MARIA DI CHIARAVALLE DI FIASTRA Cistercian Abbey

The large territory between the Chienti and Fiastra rivers was donated in 1142 to Abbott Bruno, spiritual leader of the Chiaravalle Abbey Cistercians Monks in Milan, in order to let them here build a new Abbey complex.

At the top of its success, in 1200, the Abbey counted about 200 monks. At that time, the Cistercians had started trading, maritime activities, credit business, up to become the most important economic and cultural Centre of Marche region throughout the 1300.



The Maceratino RIBONA: history of a very ancient grape variety and a tradition handed down through the centuries

The very first artisanal processing of grapes was probably due to the Cistercians monks of the Santa Maria di Chiaravalle di Fiastra Abbey, but were the farming families and the sharecroppers of Marche who, passing from father to son ancient knowledge, allowed the vine growing tradition to be maintained along two millennia of history.





Right here, where PODERE SABBIONI lies (mostly in the Macerata area, plus a few hectares in the Ancona neighboring province), the Maceratino RIBONA, ancient white grapes vine, found its ideal “terroir”, thanks to the perfect matching of position, soil, climate, ancient traditions.

The Maceratino RIBONA

This grape, also known with several other synonyms, makes probably part of the ancient Greek group of grapes (the “Greeks”), imported in Italy by the first settlers in Magna Grecia.



Cultivar Vitis Vinifera

original painting by Susan Cox

The V.I.V.A. Project

The national project V.I.V.A., “The sustainability in grapes and wine growing in Italy”, is aimed to improve the sustainability degree of the whole process, by analyzing four specific indicators, developed on the basis of international standards and approved by the scientific community: Air (carbon footprint), Water (water footprint), Vineyard (agronomic best practices) and Territory (social, economic and cultural impact):



The indicator VINEYARD deals with the vineyards agronomic best practices, in particular about the use of agrochemicals and their effects on waters and soil. Moreover, it analyzes the aspects of bio-diversity, soil exploitation and fertility.



The indicator AIR deals with the impact of production and farm activities on climate changes.



The indicator WATER refers to fresh water consumption in the cellar as well in the vineyards during wine production.



The indicator TERRITORY is aimed at increasing the value of the territory where the farm operates, as well as all the cultural heritages and local traditions which, for their historical and esthetic value, represent the richness of a certain place and its population and are included in the definition of “sustainability”



Our wines

Our white wines are made from Maceratino RIBONA, but our choice, thanks to the opportunity to exploit a millennial vine with unique features, was to have at least 90% (standard) and purity (Family Reserve) productions.

The red wine is made from grapes Montepulciano (85%) and Sangiovese (15%).

Colli Maceratesi Doc





RIBONA DOC family reserve

by sustainable viticulture



HARVEST: 2019

DENOMINATION: Ribona Colli Maceratesi DOC

GRAPES: Maceratino Ribona, 100%;

TASTING NOTES AND COMBINATIONS:

Top wine of the Farm, made in purity from Ribona (Maceratino) grapes. Straw yellow colour, with greenish reflections. White floral, citrus fruit and honey scents. Taste well supported by acidity and mineral components, which provides sapidity and persistence. Excellent aperitif. Especially suitable for starters, fish, white grilled meat.

Serve between 8 and 10°C.

ALCOOL: 13,5% vol



VIVA QR code RIBONA Colli Maceratesi DOC



RIBONA Colli Maceratesi DOC

HARVEST: 2019

DENOMINATION: RIBONA Colli Maceratesi DOC

GRAPES: Maceratino Ribona, min 90%; Chardonnay max 10%

TASTING NOTES AND COMBINATIONS:

Straw yellow colour, with a delicate pineapple and white peach scent. Acidity and savory enhance its backbone.

Fresh and “nervous”, excellent as aperitif and with starters

Serve between 8 and 10°C.

ALCOOL: 13,5% vol





Piceno DOC

by sustainable viticulture

HARVEST: 2018

DENOMINATION: ROSSO PICENO DOC

GRAPES: Montepulciano 85%, Sangiovese 15%

TASTING NOTES AND COMBINATIONS: Ruby red color, intense and bright, characterized by mature Morello cherry, vanilla and cocoa. Taste is properly warm, savory, with strong but balanced tannins; fresh in the mouth, at first, then a long and persistent finish, when the olfactory notes come up. Whole meal wine: excellent with pasta and rice meals: enhances the flavors of simple as well as important dishes, made of red meat and medium mature cheese.

Serve between 16 and 18°C.

ALCOOL: 13% vol

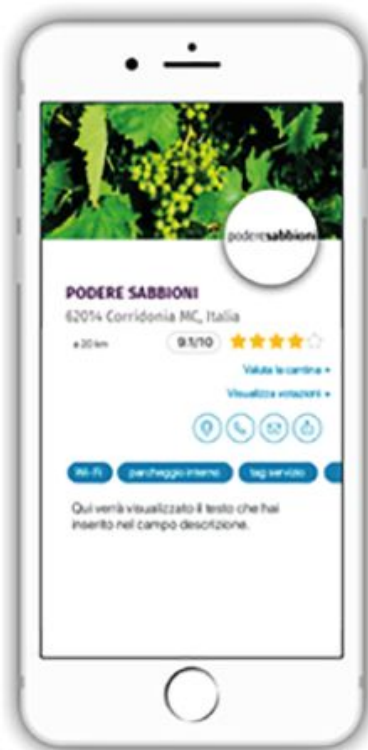
VIVA QR code ROSSO PICENO DOC



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