

Babylon Marche Bianco Igt

Babylon, metaphor of the culture's fusion and complementarities of the diversities, represents the ideal name for this wine which originates from the union between two autochthonous varieties, Passerina and Verdicchio, and a noble international one, the Sauvignon Blanc.

Born in 2010, the Babylon project is a unique and audacious challenge in the Umani Ronchi's production. It expresses the desire to preserve a deep connection with local roots and, at the same time, to experiment and walk across uncommon paths. The blend, interesting and peculiar, combines freshness and character, in a new tasting balance. Directness, originality and great drinkability are the main features of the Babylon.

Variety 1/3 Passerina – 1/3 Sauvignon Blanc – 1/3 Verdicchio

First year of production 2010

Municipality/area of production Marche Region

Vineyard

The vineyards, which are between six and thirty years old and trained on the Guyot system, are situated on the band of hillsides between 150 and 300 meters above sea level, with exposure to the west/south-west. The yields average between nine and ten tons per hectare.

Harvest

The harvest is carried out by hand and takes place in the period from the end of August to the end of September. It's a wine made from three different grape varieties, so the ripening is constantly monitored in order to determine the exact date of the harvest, with the main purpose of preserving a good acid profile, which represents the basis of this wine's freshness.

Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation takes place in steel tanks with the temperature maintained at between 14°C and 16°C, and continues for about 8-10 days. The wine does not subsequently undergo a malolactic fermentation. All the stages of production, from picking to bottling, are carried out in the absence of oxygen, in order to preserve the primary aromas of the grapes and achieve greater freshness of flavor and bouquet. A brief ageing period in steel of about three months is followed by the bottling.

Winemaker's notes The wine shows a pale straw yellow color and very brilliant tints. The bouquet is intense and fresh, with elegant vegetables fragrances followed by notes of citrus and white pulp peach. The first mouth approach is extraordinary wrapping, velvety and rich. The final notes are pleasantly fresh and fruity.

Pairings Lights antipasti. Pasta and risottos with vegetables, aromatic herbs, spices and seafood sauces. Delicate seafood and white meat dishes.

Ideal serving temperature 8-10°C

Glasses for serving Tulip-shaped goblet, with the top edge very slightly flaring, light and elegant in shape, which allows the aromas to be concentrated towards the nose. This is the best way to capture the delicate and fruity bouquet of young wines.

Available formats 75 cl bottle

