



CAVALIER VINCENZO

Verdicchio di Matelica Spumante D.O.C.

A selection of pure Verdicchio grapes, cultivated in a special terroir that returns to the wine freshness and minerality, gives life to this spumante (classic method), which is refined for a long time in the quiet of our caves.

Straw yellow, fine and persistent perlage. On the nose it is warm intense with notes of grated apple, chamomile, mallow and a delicate yeast fragrance. In the mouth the palate is caressed by a very thin bubble, then it emerge the elegant notes of medlar, white peach, and almond.

It closes with a pleasant citrus and mineral embrace. Our Spumante is indicated for pairings throughout the meal, from the aperitif to the second courses. It is ideal as a wine for meal times, from aperitifs to second courses.

It goes well with fish and white meat dishes, with the typical ciauscolo of Le Marche and with soft cheeses. Swordfish crudité with mango sauce.



TORRE DEL PARCO

Verdicchio di Matelica D.O.C.

A unique terroir for the cultivation of Verdicchio, which with its large temperature ranges and the particular structure of its soils gives to the wine elegance, freshness, body and flavor.

This is the Verdicchio di Matelica, one of the oldest native Italian wines and the first D.O.C. of Le Marche recognized in 1967. Straw yellow.

To the nose, notes of pineapple, grapefruit, apple, lime and hawthorn flowers. Great elegance in the mouth, fresh and mineral, for an impeccable expression of the territory. Balanced and with a pleasant citrus ending note.

Perfect pairing with fish dishes and white meat, also good structured, with cured meat of Le Marche and with medium seasoning cheeses. Umbrina on oven with vegetables.



IL COVONE

Marche I.G.T. Malvasia Bianca di Candia

A native grapevine such as the Malvasia, which it has been cultivated here even before the Verdicchio, and a name which reminds threshings of the past, straw and labor in the fields.

This is Il Covone strongly rooted to Lebboroni family origins, as well as the 70 years old vineyard from which it's produced and where all the wine-making processes are carried out only by hand. Vibrant straw yellow with floral perfumes of acacia, elder, chamomile, yellow rose, apple, peach and yellow plum. Dry and fresh, full-bodied and balanced, lightly aromatic with a pleasant mineral note.

Monkfish with asparagus and fennel.



PASSITO RUSTANO

Marche I.G.T. Malvasia Bianca di Candia Passito

An ancient Malvasia vineyard, a long withering and aging in small barrels give us this elegant raisin wine. Bright gold with amber reflections.

Scents of mandarin, candied fruit, chamomile, honey and dried apricots. Delicate ethereal notes. In the mouth it is wrapping, soft and warm, perfectly balanced thanks to the fresh-sapid note that maintains its liveliness. The finish is elegant and pleasantly long.

It is excellent for meditation, paired with blue cheeses, dry biscuits, homemade tarts and dessert with citrus cream.

Apple strudel with cinnamon.



ESSENTIA

Bevanda aromatizzata a base di vino e miele

Essentia is born at the precise moment when honey is added to the fermenting must. From this moment the yeasts, which play an important role in the alcoholic fermentation, start eating sugars in both honey and must indiscriminately. This is how all the hints of Malvasia wine change, enriched by the extraordinary variety of aromas and aromas of wildflower honey, also collected on the Estate. The final product, dry but with light hints of honey in the aftertaste, complex and unique because it is covered by a patent, is the excellence of the Piano di Rustano Estate. Golden yellow. The nose is intense and complex. The soft aroma of malvasia is enriched by the sweet and floral aromas of wildflower honey. Good freshness, soft and balanced, sapid and persistent, with a pleasant hint of honey that emerges in the final part in a unique enveloping sensation like the type of product.

Its great balance between soft and dry makes Essentia excellent as an aperitif, for meditation, with sweet and sour dishes and for refined combinations with meat or fish dishes. Pork fillet with speck and bay leaves.

