

**KULTO WINE** 

VALLESINA LIFESTYLE

VALLESINA TASTE

## **KULTO WINE**

Kulto is the organic wine developed by ebag group, in the heart of Marche, an undiscovered Region in the center of Italy. As genuine as the people here, Kulto Wine is a sensory postcard of true Italy. Two exquisite wines from small winemakers: "Kulto Verdicchio dei Castelli di Jesi" and "Kulto Marche Rosso".

Our mission is to embrace the tradition of our territory and project it into the future. We aim to do business in a sustainable way to make next generations proud of us.



# KULTO VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO SUPERIORE

The jewel of our hills.

White wine with mineral flavour, aromatic and olfactory persistence.

You'll find great structure and fragrance, with a nose of fruit with white pulp, citrus fruits, white and yellow flowers, almonds, white fennel and aniseed.





#### PRODOTTO BIOLOGICO



#### **PRODUCTION AREA**

Contrada San Michele, Cupramontana, Ancona. Hilly area with exposure towards the sea and ideal climatic variety for Verdicchio. Height about 455 meters above sea level.

## **VINEYARD**

total area of 1.5 hectares, planted in 1972, average production 6 tons/hectare.

#### SOIL

clayey/limestone; important is the salt component, high presence of calcium carbonate in the soil.

#### **VARIETY**

100% verdicchio

## **ALCOHOL**

12.5%

### **VINIFICATION and REFINEMENT**

Manual harvesting, soft pressing, static decantation of must, spontaneous fermentation, aging in cement vats for 6 months, bottling, refining for a further 6 months in the bottle.

## **ORGANOLEPTIC PROPERTIES**

A white wine characterized by excellent brilliance. The olfactory baggage is intensely perfumed, highlighting in particular fragrant, floral and fruity sensations. Notes of acacia and yellow rose, white-fleshed peach and a distinct scent of almond are perceived. The flavor is characterized by the complexity of the aromas, the persistence and an important savoury and fresh tone.

## **SERVICE TEMPERATURE**

8-10°

## **PAIRINGS**

fish and seafood dishes, white meats. cheeses. Perfect wine for aperitifs!

## KULTO MARCHE ROSSO IGT

A tribute to our Region.
A wine that enhances the flavors and aromas of Le Marche.
You'll find an intense and persistent aroma, with hints of marasca cherry and plums.
Smooth flavour, fine and balanced.





## **PRODUCTION AREA**

hilly and piedmont area in the Castellaretta district, Staffolo, Ancona. Height approx. 442 meters above sea level.

#### **VINEYARD**

young vineyard, with an area of about 1 hectare and an average production of 30 quintals.

#### SOIL

calcareous clayey origin.

## **VARIETY**

typical local grapes

## **ALCOHOL**

13%

## **VINIFICATION and REFINEMENT**

After harvesting, which is strictly by hand, the must ferments with the skins for 15 days before being transferred to concrete barrels, awaiting the malolactic fermentation.

## **ORGANOLEPTIC PROPERTIES**

a wine of brilliant ruby red colour, its aroma is intense and persistent with hints of marasca cherry and plums. Smooth flavour, fine and balanced.

### **SERVICE TEMPERATURE**

14-16° C

## **PAIRINGS**

red meat dishes and first courses with meat sauces.

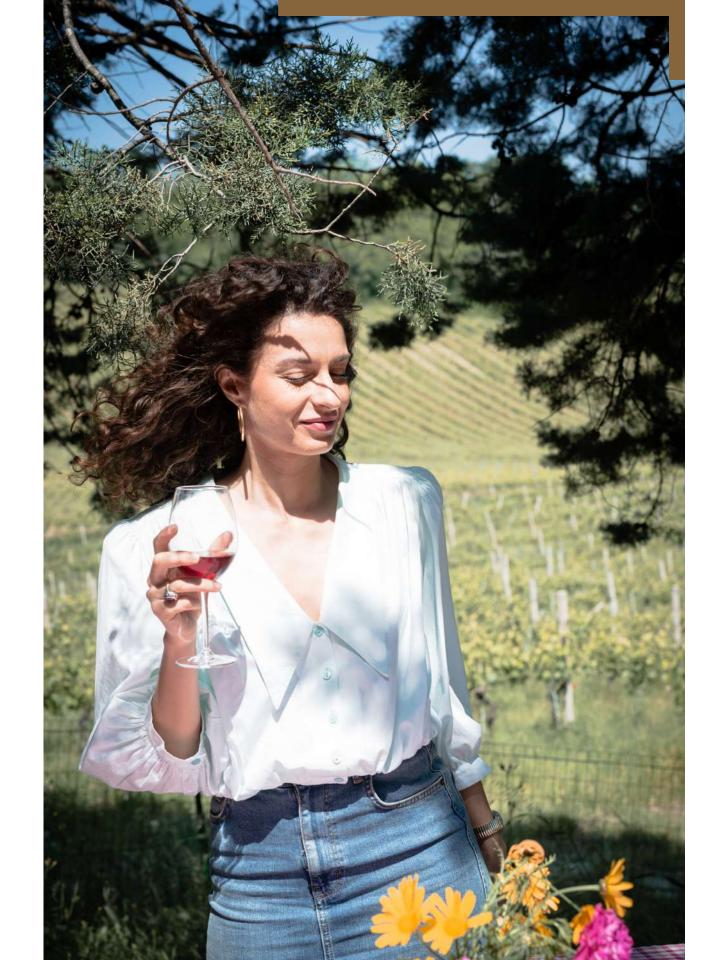


## VALLESINA LIFESTYLE

Vallesina, in the heart of the Marche Region, is an area surrounded by hills sloping down towards the sea, uncontaminated landscapes and small medieval villages.

Vallesina is the place of ordinary people, capable of creating strong and immediate bonds. Engaging and authentic. It's the place of those who want to live a simple life, made up of authentic experiences.

While mass tourism seems to be wreaking havoc on the world's most beautiful destinations, others lay untouched just off the tourist radar. All you need to do is get off-the-beaten-path and travel like a local. Slow tourism and responsible travel can create a virtuous cycle for travelers and locals alike.



Le Marche: a plural Region.

During the same day you can go from the Sibillini Mountains and truffle country to a beautiful medieval city – and then drive through wine country to the Adriatic Sea.

## Places yet to be discovered.

A region that blends culture – like the highest concentration of historic theaters in the world – with natural scenery, great food and a relaxed vibe.



## VALLESINA TASTE

Food, of course, is at the heart of any Italian holiday and Le Marche is no different. A region rich in landscapes and flavours. Its culinary tradition is the perfect one to be combined with the wines of Le Marche.

Try our Kulto Verdicchio with fish and seafood dishes, white meats and cheeses.
Perfect for an aperitif, fantastic accompanied by a slice of Pecorino cheese.

Try our Kulto Marche Rosso with red meat dishes and first courses with meat. Vincisgrassi, our version of Lasagne, are perfect for a sublime and authentic palate experience.



Ready to honor local traditions and taste the authentic Italy?

