



Winemaker: Alessandro Mini
Generation: 1st

PEEL

Classic Orange Mimosa

is a sunlit burst of flavor in the glass. Freshly squeezed orange juice delivers a vibrant citrus tang, with a natural sweetness lifted by the sparkle of chilled white wine. Each sip is bright, effervescent, and lively on the palate, with a delicate balance of juicy fruit, light pith and a crisp, refreshing finish that lingers.

WINEMAKER BIOGRAPHY

Inspired by the 1920s Parisian brunch icon, PEEL Mimosa is a premium Italian wine cocktail crafted for today's fastest-growing brunch and ready-to-drink occasions. Made in the mountains of Italy with sparkling wine and organic fruit juice, PEEL delivers an authentic, elegant mimosa experience—no mixing, no compromise!



TASTING NOTES

Color Bright marigold
Nose Fresh, ripe Mediterranean oranges
Palate Tangy, refreshing, and naturally sweet
Finish Crisp yet lingering



VINEYARD & VINIFICATION

Vineyard Location	Marche
Varietals List	80% Glera 20% organic juice
Farming Practices	Wine sustainably farmed; juice organically farmed; cane sugar and citric acid also organic; natural CO2 used
Elevation	50-100 m
Soils	Varied
Maturation Summary	Bottled for months
Alcohol	8.0 %
Case Config	12 per case



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REGION

MARCHE

Ancient Romans loved the wine from Picenum - what is now the Marche - and there are artifacts such as amphorae dating the region's wine production back to the Iron Age. The regional capital, Ancona, was a major port town during Roman Empire, and one of the so-called "seven roads to Rome", the Via Flaminia, connected the two cities. In the centuries since, the Marche has receded from the limelight, home to quiet, towering cliffs, stunning coastlines, sandy Adriatic beaches, and a peaceful, hilly landscape dotted with medieval towns, castles and monasteries. Wholly deserving of our attention, this region remains off the beaten track, one of Italy's last "untouched" wine destinations.

Sandwiched between the Apennines and the Adriatic Sea, the Marche is home a vast array of terroirs. The western region, which borders the mountain range, tends to have calcareous and limestone soils, along with greater day-night temperature fluctuations during the growing season. To the east, vineyards stretch right up to the chalky coastline - including the famed rosso district that lies in the shadow of Mount Cònero. These areas tend host a continental and Mediterranean climate, respectively.

Overall, the area devoted to vineyards in the Marche remains modest compared to other Italian regions. Today there are 20,000 hectares of vineyards, spanning 4 provinces (Ancona, Ascoli Piceno, Macerata, and Pesaro), home to 15 DOCs and 5 DOCGs. The lion's share of the Marche's wines are white, with the crisp and refreshing Verdicchio occupying center stage. Reds tend to be based upon Sangiovese and Montepulciano, the indigenous black grape varietal that thrives in the dry, maritime climate and limestone-rich soils of the coast.

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