

since 1955



*Love for land,  
passion for wine*



## History, tradition and modern technology:

La Fontursia agricortural holding is situated not far from the old town of Ripatransone, one of the most ancient and peculiar town of the Piceno region, a town full of historical memory and medieval charms. The name “La Fontursia” comes from the ancient Tuscio people, who settled in our Contrada and lived in a fort by a water source famous for its healing effects. This source was called “Tuscio’s people source”, this is how our Contrada got its name.

Veccia’s family passed down the ancient wine tradition from father to son; Maria, Filippo and Gianmarco have adopted organic farming methods for 30 years.

The holding faces south-west, only 5 kilometers away from the Adriatic coast, 500 meters above sea level and it’s not far from the Sibillini Mountains: an optimal position for an organic vineyard.

Hilly regions nearby and sea breeze create a perfect temperate climate: combining with a fertile gravelly soil, the ideal balance for viticulture is achieved.



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## Donna Bianca Marche Passerina



PASSERINA IGT - BIO

100% Passerina  
Vol. 13,00%

Obtained from a variety of grape known as “golden grape” to Ancient Greeks.  
Its geographical origin is located on the Adriatic coast: it grows on Piceno region’s hills,  
cherished by a microclimate characterized by sea breeze and the Appennini mountains.

It is a dry, round white wine, with a pleasing flowery smell.  
It pairs beautifully with fish or white meat dishes, and cheese too.  
Especially palatable as appetizer.

Recommended serving temperature: 14 °C





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## Corbezzolo Marche Rosato



ROSATO IGT

60% Montepulciano  
40% Sangiovese  
Vol. 13,00%

We wanted to give you the pleasure of drinking a fresh and new wine, so we chose Sangiovese and Montepulciano grapes from organic farming, vinified without skin to obtain our Corbezzolo, a bright-coloured wine with an intense scent.

Thanks to its cheerful and lively nature, Corbezzolo can turn an impromptu dinner in a delightful feast, and it can pair well with the most delicious dishes.

Served fresh it can give a unique taste to appetizers.





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## Fontursio Rosso Piceno



ROSSO PICENO DOC - BIO

60% Montepulciano  
40% Sangiovese  
Vol. 13,50%

Fontursia contrada is 500 meters above sea level and only 5 kilometers from the coast, has a fertile gravelly soil and is perfectly exposed to the sun.

It has always been considered ideal ground for growing Sangiovese and Montepulciano vines, from which we obtain a robust and strong-flavoured wine.

Thanks to the old "wine cellar" tradition and organic farming,  
we can offer you a ruby-red wine with intense scent,  
that pairs wonderfully with main courses and meat dishes.

Best served at room temperature.





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Crivellino  
**Passerina**

PASSERINA DOC - BIO



100% Passerina  
Vol. 13,00%

Obtained from a variety of grape known as "golden grape" to Ancient Greeks.

Its geographical origin is located on the Adriatic coast:

it grows on Piceno region's hills, cherished by a microclimate characterized by sea breeze and the Appennini mountains.

It is a dry, round white wine, with a pleasing flowery smell.

It pairs beautifully with fish or white meat dishes, and cheese too.

Especially palatable as appetizer.

Recommended serving temperature: 14 °C

*To accompany with harmony the image of the Crivelli we use the unusual closure of the wax to give prestige to this prized wine and the Artist. The name of this selection "crivellino" comes from the artist Carlo Crivelli lived in 1400/500 in our territory and his (elevation) artistic we find it also in our wines that want to tell the link to our Land.*



On the label:

Saint George is a tempera and gold painting on canvas by Carlo Crivelli (well-known artist of our territory) dated in 1472 and preserved in the Metropolitan Museum in New York



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Crivellino  
**Pecorino**



PECORINO DOC - BIO

100% Pecorino  
Vol. 13,50%

Autochthonous wine from the province of Ascoli Piceno,  
grown in organic farming vineyards facing south.  
Thanks to a strict selection, a straw yellow wine with golden reflections is obtained:  
it's a fruity and floral wine with a yeast scent.  
It's mellow and balanced on the palate, and has a pleasant acid taste. It pairs well  
with Marche's typical dishes, such as olive all'ascolana, brodetto,  
fish fry and light meat dishes.  
Especially palatable as appetizer.  
Recommended serving temperature: 16 °C

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from the artist Carlo Crivelli lived in 1400/500 in our territory and his (elevation) artistic we  
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On the label:  
Archangel S. Michael of minor polypitch by Carlo Crivelli (well-known artist of our  
territory) London, National Gallery



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## Crivellino Rosso Piceno

Riserva ROSSO PICENO DOC

60% Montepulciano  
40% Sangiovese  
Vol. 13,50%

This Rosso Piceno is obtained from a cru of Sangiovese and Montepulciano vineyards.

It has strong and firm characteristics, thanks to its aging process in oak casks and then into bottles. Thanks to the old "wine cellar" tradition and organic farming, we can offer you a ruby-red wine with intense scent, that pairs wonderfully with main courses and meat dishes.

Best served at room temperature.

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On the label:  
Mother Mary on her throne with her Child, cathedral of Ascoli Piceno, Carlo Crivelli, around 1473.  
The red backdrop symbolizes preciousness, like this grand tradition red wine.



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## Crivellino Montepulciano

Riserva MONTEPULCIANO d'Abruzzo DOC

100% Montepulciano  
Vol. 14,50%

This wine is the result of a strict selection of Montepulciano grapes from vineyards widely exposed to the sun on the Adriatic coast. Its round and mellow taste pairs well with tasty main dishes, ripened cheese and roast.

Recommended serving temperature: 18 °C

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On the label:  
Mary Magdalen, tempera, Carlo Crivelli, around 1476, Montefiore.



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## Crivellino Passerina PASSITO DOC

Vol. 14,50%

This raisin wine from Ripatransone is noble and sweet,  
as the Vecchia's family tradition wants.

It's obtained by drying raisin on mats of straw,  
traditionally stomped on Saint Anthony.

Must is fermented in small casks, in which it's left for at least 12 months  
with its wine dregs, an essential part to produce raisin wine.

After that it ages for at least one year into bottles.

A delight that pairs well with strong cheese and pastry.

Recommended serving temperature: 15 °C

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the artist Carlo Crivelli lived in 1400/500 in our territory and his (elevation) artistic we find it also  
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On the label:  
Carlo Crivelli (c 1435–1495), Madonna della Rondine, from S. Francesco dei  
Zoccolanti, Matelica (detail) (after 1490), on panel, 150.5 x 107.3 cm,  
The National Gallery, London.



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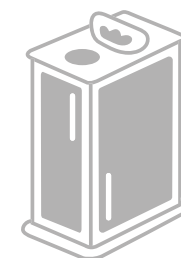
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## Extra virgin olive oil of Italian olive oil

Cultivar - Leccino - Frantoio - Sargano

Cold extraction

Superior category olive oil obtained directly from olives only by mechanical processes. The oil tank is hermetically sealed with cork and the spout (patent) present on the side, it allows not to drain the oil externally during use. It is delicate to the taste and fruity to the nose. Great for salads, fish dishes. A delicate thread of this precious oil, embellishes any dish that is not of excessive structure.



can 5 lt



oil jar 300ml



# Cavalieri Crociati



The exclusive labels, chiseled by hand on pure silver foil

The Cork has recorded the frieze of the Maltese Cross, quality assurance



Label depicting the 8 crests, of the different languages of the Knights Crusaders.



Label depicting the symbol of the Crusader Knights of Malta OSJ.



Label depicting the seal of the Confederation officer International Crusader Knights

The wine contained, comes from organic cultivation, is a selection of "rosso piceno" doc 1999 (of Montepulciano and Sangiovese grapes). Passed on 3 hl tonneaux and 5 hl of three different types of oak for nine months of aging.

The wine contained, comes from organic cultivation, is a selection of "rosso piceno" doc 2000 (of Montepulciano and Sangiovese grapes). Passed on 3 hl tonneaux and 5 hl of three different types of oak for nine months of aging.

The Passerina is a white wine obtained from grapes of a precious vine, in the past called "golden grapes". Its geographical origin is located on the Adriatic side, on the Piceno hills. The contained wine comes from organic cultivation. It is a white with a straw-yellow color, with a full flavor and pleasantly floral aromas.



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## How to reach us

Marche region - Italy

Highway A14 Exit Grottammare (AP)

WEST direction towards Ripatransone Country

