
PLENIO

Castelli di Jesi Verdicchio Riserva DOCG Classico

Vine variety

Verdicchio 100%

First harvest production

1995

Area of production

Castelli di Jesi, Marche

Plenio is our Verdicchio Riserva, a class recognized by the consorzio, which prescribes a minimum aging period of 18 months of which at least six must be in bottle. The name of the wine, from the Latin *Plenum*, is intended to suggest the characteristics of fullness, complexity, and structure. It is a wine to be appreciated for its lingering persistence and for its richness of perfumes and aromas, which combine with the elegance of great whites to make it a unique wine. The first few years were produced from a plot in the Villa Bianchi vineyard, but now Plenio is the product of vines grown at higher altitude near the picturesque village of Cupramontana, one of the areas historically regarded as more suitable for the production of Verdicchio.

GENERAL CHARACTERISTICS

Vineyard

The vineyard was planted in the early 90s, and is situated at about 350 meters above sea level, with an east-facing aspect. The soil, which derives from formations from the pleiocene-pleistocene era, is characterised by being very deep clay loam, with fairly poor fertility and therefore extremely suitable for the production of quality wines. The yield is in the region of 6-7 tons per hectare.

Harvest

The harvest is carried out by hand, with the grapes collected and transported in boxes. Normally it takes place on the borderline between the first and second ten days in October, when the grapes have reached an optimum balance between acidity and sugar content.

Vinification

After a soft pressing, the prime must is rapidly cooled and then goes through static decantation. Fermentation takes place a part (60%) in temperature-controlled stainless steel tanks, and the rest (40%) in 5000 litre oak casks. About 10-15% of the total volume of the wine undergoes a malolactic fermentation. The ageing stage lasts about 12 months, during which the wine remains in contact with its own fermentation yeasts. Plenio completes its ageing with a further 6 months in bottle.

TASTING SUGGESTION

Serving glass

Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas. A straight opening will enhance the flavour of the wine in the mouth, by directing it first to the sides and rear of the tongue, and then to the tip, and allow its softness to be properly evaluated.

Pairings

Stuffed pasta, roast white meat, roasted fish.

Ideal serving temperature

12-14 °C / 54-57 °F