



# UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO



## VILLA BIANCHI

Verdicchio dei castelli di Jesi DOC Classico

### Grape Variety

Verdicchio 100%

### First year in production

1985

### Area of Production

Marche, Castelli di Jesi

This is a wine that takes its name from the farmhouse of the same name, nestling in the heart of the cultivation area of the Verdicchio dei Castelli di Jesi which the Bianchi family used to make by vinifying the grapes from the surrounding vineyard. Today Villa Bianchi aims to express all the typical features of Verdicchio by bringing out, in particular, its aromatic notes of freshness and elegance. This is all achieved by careful selection of the grapes in the vineyard and vinification techniques to preserve intact the aromatic character inherent in the variety.

### General Characteristics

#### Vineyards

The vineyards, which are between six and thirty years old and trained on the Guyot system, are situated on the band of hillsides between 150–300 meters above sea level, with exposure to the south/south-west. The yields average between nine and ten tons per hectare.

#### Harvest

The harvest is carried out by hand and usually takes place from the middle to the end of September. The ripening is constantly monitored to determine the exact date of the harvest, aiming to preserve a good acid profile, which represents the basis of this wine's freshness.

#### Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation occurs in steel tanks with the temperature maintained between 14° and 16°C and continues for about 8–10 days. The wine does not subsequently undergo malolactic fermentation. All the production stages, from picking to bottling, are carried out in the absence of oxygen to safeguard the primary aroma of the grapes and achieve more excellent freshness of flavored bouquets. The bottling follows a brief aging period in steel of about three months.

#### Tasting Notes

“Brilliant straw yellow color with greenish tints. Bouquet is fine and intense, with plumpness and subtle notes of poached pear, lemon curd, and stone. A rhythmic structure based on vibrant and fresh notes, followed by a typically almond aftertaste and refreshing tingle.”