

## VECCHIE VIGNE

Verdicchio dei castelli di Jesi DOC Classico Superiore

**Grape Varieties:**

Verdicchio 100%.

**First Year of Production:**

2001.

**Area of production:**

Marche, Castelli di Jesi

Vecchie Vigne was created to preserve and glorify the tremendous historical and qualitative heritage of the old vineyards on the Montecarotto farm. The old vines were planted in the early 70s, and their particular position and the delicate balance between fruit and leaf growth means that the grapes can be harvested when they have reached a perfect ripening status. The wine is aged over a long period, first in concrete tanks in contact with the native yeasts and subsequently in the bottle, and that gives this Cru its particular fullness and brings out the typical Verdicchio character.

### GENERAL CHARACTERISTICS

**Vineyard**

The vineyards are more than forty-five years old and trained on the doppio capovolto system. They are situated at about 250-300 meters above sea level, on a hillside facing east. The soil is intense, clay loam, reasonably fresh, and represents the ideal for a vine such as Verdicchio. The yield per hectare is between six and seven tons.

**Harvest**

The grapes are picked by hand and collected in boxes. The harvest takes place on the borderline between the end of September, the first ten days of October, when the grapes have reached a perfect ripening status.

**Vinification**

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. Fermentation, in steel tanks with the temperature maintained at between 16°C and 18°C, takes 10-15 days. The wine does not undergo malolactic fermentation to preserve freshness and acidity. The aging stage lasts about ten months, during which the wine remains in contact with its fermentation yeasts in concrete tanks. Vecchie Vigne rests six months in bottle before being put on sale.

**TASTING SUGGESTION**

Goblet of medium size and roughly spherical shape, to allow a better appreciation of the complex aromas. A straight opening will enhance the flavor 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 evaluated appropriately.

**Parings**

Roast white meat, roasted fish, stuffed pasta.

**Ideal serving temperature**

12-14°C (54-57°F)

