



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 great 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 fine 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 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 very deep, clay loam, fairly fresh, and represents the ideal for a vine such as Verdicchio. The yield per hectare is between 6 and 7 tons.

Harvest

The grapes are picked by hand, and collected in boxes. The harvest takes place on the borderline between the end of September, 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 16o and 18° C, takes 10-15 days. The wine does not undergo a malolactic fermentation, in order to preserve freshness and acidity. The ageing stage lasts about ten months, during which the wine remains in contact with its own fermentation yeasts in concrete tanks. Vecchie Vigne rests 6 months in bottle before being put on sale.

Available formats

75 cl 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

Roast white meat, roasted fish, stuffed pasta.

Ideal serving temperature

12-14°C