AP WINE IMPORTS

TENUTA DELL'UGOLINO

Verdicchio dei Castelli di Jesi Le Piaole Classico

The Estate: Located in Castelplanio, in the Marche region, one of the most suitable municipalities for the production of Verdicchio dei Castelli di Jesi. Owned by the Petrini family and founded in 1980, the estate covers 8 hectares, specializes in quality Verdicchio wines and operates under organic certification.

Location: Verdicchio dei Castelli di Jesi D.O.C. Classico, Marche, Italy. Single vineyard.

Production Area: 4 hectares

Age of the Vines: Average 15 years old

Soil: Silicea, sandy, pebbly

Vines: Harvest done manually into 10 kg containers between the end of September and the beginning of October.

Varietals: 100% Verdicchio

Vinification: Cold decantation of the must followed by fermentation in stainless steel vats at controlled temperatures below 18°C.

Aging: 3 months in stainless steel vats, during which malolactic fermentation occurs. Bottle aged for one month.

Tasting Notes: An elegant wine with fresh mineral undertones that recall its proximity to the Adriatic sea. Light golden yellow with pale green tones. Bouquet of white flowers, sage, and anisette, and peach and apricot in particularly sunny vintages. Fresh and full-bodied.

