



Ambrosia Verdicchio dei Castelli di Jesi Classico Riserva DOC



- In the late 1940s, Umberto Ceci bought a small plot of land in **S. Paolo di Jesi, in a hamlet called Battinebbia** devoted to the growing of Verdicchio grapes. In the early 1950s, the land passed to Amato and his wife Maria, keen growers who started to produce and sell their wines from the farm building on the estate.
- The estate currently has more than 26 hectares of vines, spread across eight separate plots, each with unique characteristics that respect and **celebrate the terroir and individual grape varieties.**
- The white grapes are grown with the Guyot system and **Verdicchio** is the most prevalent, grown over 23 hectares. **Incrocio Bruni 54** (Verdicchio pollinated with Sauvignon Blanc) was also planted. The red grape vines grown are **Montepulciano, Sangiovese and Lacrima di Morro d'Alba**, in addition to Cabernet and Merlot.

Varietal: 100% Verdicchio

Appellation: Verdicchio dei Castelli di Jesi Classico DOC

Production Zone: Jesi, Marche; altitude 250 mt a.s.l.

Soil: Clayey medium-bodied

Vinification: Static decantation of the softly-pressed must, fermentation in stainless-steel tanks for 60% of the must and the remaining 40% is fermented in 225 lt barriques.

Maturation: 60% in stainless steel reservoirs, 40% in barrique for 12-14 months plus additional 6 months refinement in bottle

Clay and limestone soil, meeting the air-currents that rise from the sea to the nearby valleys, nowhere else to be found, are the perfect habitat for the Verdicchio dei Castelli Jesi. Its excellent quality/price ratio has ensured its success and growth, making it one of the most loved and consumed white wines by Italians.



- *Straw-yellow wine with glints of green and glittering gold shades. On the nose, fresh and very persistent with a scent of bitter almond and ripe fruit. To the palate it is extremely elegant with a good balance, full-bodied with an enjoyable mineral quality. Very persistent, with a long finish.*
- *It pairs deliciously with elaborate and smoked fish, with egg pasta and spicy meats.*

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