



Terra delle Lame Verdicchio dei Castelli di Jesi Classico 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 was assigned 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 2 weeks. All production phases are performed in oxygen-free conditions, in inert gas-free environment to preserve primary and secondary aromas

Maturation: In stainless steel vats for 3 months plus additional 2 months refinement in bottle

Serious Verdicchio from a selection of grapes growing on 40 year old vines in a vineyard sitting adjacent to Via Valle delle Lame in the commune of San Paolo di Jesi. 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.



OLD VINES



SUSTAINABLE

- *Straw-yellow wine with greenish tints. Delicate, fruity bouquet with flower undertones. Dry, full-bodied, fresh, with a slightly bitter aftertaste*
- *It pairs deliciously with fish dishes, first courses and mixed fried meat*

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