

## Versiano Verdicchio dei Castelli di Jesi Classico Superiore 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 steel tanks and consequent aging on the "fine lees" for a few months **Maturation:** 7-8 months in stainless steel tanks plus additional 2 months

refinement in bottle

Versiano is the wine which represents the oldest vines from the estate and takes its name from the ancient church sitting above it. 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.





- Straw-yellow wine with glints of green. Fruity with floral notes, complex and dry. Velvety mouth feel with ripe fruit and hints of peach and apple.
- It pairs deliciously with elaborate and smoked fish, with egg pasta and spicy meats.

PH: 212 685 7560