

# AMMATO

## Vino Bianco

Verdicchio 100%

**Amato** represents a **wine dedicated to our grandfather Amato**, who understood the extraordinary viticultural vocation of the Castelli di Jesi and of the our municipality of San Paolo di Jesi.

**It is he who passed on to us the love for the land and for the vine, spirit of sacrifice and humility**, which today represent for us a cornerstone in our company philosophy.

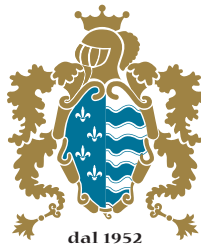
It is made from **selected verdicchio grapes** harvested in late September, from the north-facing rows of our reserve vineyard **"Ambrosia"**, the oldest vineyard, **just planted by him in 1975**.

**After two years of aging in tanks of vitrified cement** in contact with its own yeasts, it rests for **another 20 months in bottle**. A wine of **great power, structure and pleasantness**, the most typical expression of **verdicchio in the vintage 2019**.

# VIGNAMATO

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dal 1952



## COLOUR

Intense straw yellow color with golden reflections.



## FRAGRANCE

Fresh and very persistent with scent of bitter almond and ripe fruit.



## FLAVOUR

Fresh but with great pleasantness and harmony. Very persistent.



## SERVING SUGGESTIONS

Ideal to accompany stockfish all'anconetana (a regional specialty) and baked cod.



## SERVING TEMPERATURE

12°/14° C

## Region and Climate

### Place of production

Estate winery, in the hills of the Castelli di Jesi, in the oldest area defined as Classica

### Surface

0.50 Ha

### Municipality

San Paolo di Jesi

### Altitude

250 meters above sea level

### Exposure

North - East

### Soil texture

Medium-textured soil, clayey, with the presence of calcareous residues.

### Plants per Ha

3.000

### Vine training system

Guyot

### Year of plantation

1975

### Farming

Organic

## Wine Making and Fining

### Yield per Ha

6 tons

### Harvesting period

End of September, first decade of October

### Harvesting method

Manual, in crates.

### Pressing

Soft

### Fermentation

Vitrified concrete tanks

### Fermentation temperature

Controlled at 16°/18° C

### Fermentation length

Around three weeks

### Malolactic fermentation

Yes but depends on the vintage

### Fining

24 months in concrete tanks

### Fining in bottles

10 months

### Production

Soft pressing, static decantation of the soft-pressed must, fermentation in concrete tanks with indigenous yeasts, long stay on the "fine lees" of fermentation.

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