



AMMATO

Vino Bianco

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**.

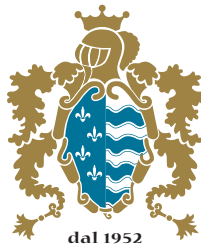
After two years of aging in tanks of vitrified cement in contact with its own yeasts, it rests for **another 20 months in bottle**. A wine of **great power, structure and pleasantness**, the most typical expression of **verdicchio in the vintage 2019**.



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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