



AMBROSIA

Castelli di Jesi Verdicchio Riserva Classico DOCG

Verdicchio 100%

In ancient Greek mythology, **Ambrosia** was the **drink of the gods**, often depicted as **giving longevity or immortality** to those who consumed it.

Today "**Ambrosia**" is our **product of excellence**, obtained from a **rigorous selection of Verdicchio grapes** from our oldest vineyard, planted in 1975 by our Grandfather Amato, at 230 meters above sea level. in San Paolo di Jesi, in Contrada Battinebbia, in the heart of the Classic area of Castelli di Jesi, where our company is located.

After aging for **24 months in vitrified concrete tanks**, the wine refines for a **further 12 months in the bottle** before being placed on the market.

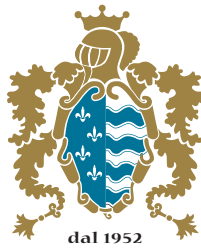
It is a wine to be appreciated for its **persistence** and for its **richness of perfumes and aromas** typical of Verdicchio which, combined with its **elegance**, make it a unique wine.



VIGNAMATO

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dal 1952



COLOUR

Straw-yellow wine with glints of green and glittering gold shades.



FRAGRANCE

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



FLAVOUR

To the palate it is extremely elegant with a good balance, full-bodied with an enjoyable mineral quality. Very persistent, with a long finish of apple, plum and almond.



SERVING SUGGESTIONS

Wonderful with elaborate and smoked fish, with egg pasta and spicy meats in general. Delicious with the porchetta rabbit (a stuffed rabbit, a typical dish in Marche)



SERVING TEMPERATURE

12°/14° C

Region and Climate

Place of production

Proprietary cellar, on the hills of the Jesi Castles (San Paolo di Jesi), in the Marche region, within the most ancient area defined Classica

Surface

2.50 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

6/7 tons

Harvesting period

End of September , first decade of October.

Harvesting method

Manual, in small 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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