

ANTARES

Verdicchio dei Castelli di Jesi DOC Passito

Verdicchio 100%

Antares is the brightest star in the constellation Scorpius.

The name **Antares** derives from the Greek αντίρης (antàres) which means "**anti Ares**", i.e. "**opposite to Mars**" due to its very similar **red-orange colour**.

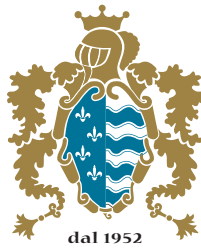
It recalls the color of the dried Verdicchio bunch.

In fact, in the best seasons, **thanks to the constant ventilation** that characterizes our vineyards, we leave the **best bunches to dry naturally until mid-November**, to produce this passito wine with unique characteristics.

VIGNAMATO

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dal 1952



COLOUR

Intense gold yellow with copper-coloured shades.



FRAGRANCE

Ethereal, fruity and floral, intense.



FLAVOUR

Sweet, harmonious and velvety with a special aftertaste.



SERVING SUGGESTIONS

Dry pastres. Ideal with matured, marbled cheeses, fossa cheese and with foie gras.



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

1.00 Ha

Municipality

San Paolo di Jesi

Altitude

250 meters above sea level

Exposure

South-East

Soil texture

Clayey medium-bodied

Plants per Ha

3.000

Vine training system

Guyot

Year of plantation

1975

Farming

Organic

Wine Making and Fining

Yield per Ha

1 / 2 tons

Harvesting period

Mid-November

Harvesting method

Manual harvesting, in crates. In special vintages, grapes are left ripen both in the fruit room and on the plant where, under particular climate conditions, a noble rot "Botritis Cinerea" develops.

Pressing

Soft

Fermentation

Steel

Fermentation temperature

16°/18° C

Fermentation length

Around four weeks

Malolactic fermentation

No

Fining

In small 225 liter French barrels for 12/14 months

Fining in bottles

12 months

Production

Soft pressing, static decantation, fermentation on its own yeasts.

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