



VERSIANO

Verdicchio dei Castelli di Jesi DOC Classico Superiore

Verdicchio 100%

San Paolo di Jesi, where our company has been located since 1952, was identified in the 1000s with the name of **Versiano** and developed around a **monastery of Benedictine monks**.

Today it is our Verdicchio Classico Superiore, the most historic reference of our company.

Cuvée of the best grapes coming from 3 single vineyards, exposed to the north at an altitude between 350 and 450 meters above sea level, in 3 different municipalities of the Classic area of Castelli di Jesi, trying to enhance the respective specific characteristics deriving from the different terroirs.

After **aging for 7/8 months** in vitrified concrete and stainless steel tanks, the wine rests for another **3/4 months in the bottle**.

The bottled product retains its wonderful heritage for several years.

VIGNAMATO

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dal 1952



COLOUR

Straw-yellow wine with green tints.



FRAGRANCE

Fruity with floral notes, complex.



FLAVOUR

Dry, velvety with ripe fruit hints, peach and apple.



SERVING SUGGESTIONS

Very rich and savoury seafood dishes.
Excellent with traditional white meat dishes.



SERVING TEMPERATURE

10°/12° 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

7.00 Ha

Municipality

San Paolo di Jesi, Cupramontana, Maiolati Spontini

Altitude

From 300 to 500 meters above sea level, in three distinct plots (the first in San Paolo di Jesi, "Monte Follonica", at a height of approximately 300 meters above sea level; the second in Cupramontana, "Contrada San Michele", at a height of 350/400 meters above sea level and the third at Maiolati Spontini, at a height between 400 and 500 meters above sea level)

Exposure

North – East

Soil texture

Clay and sandstone in the lower area, limestone in the upper part.

Plants per Ha

3.000

Vine training system

Guyot

Year of plantation

1977, 1985, 1995

Farming

Organic

Wine Making and Fining

Yield per Ha

7/8 tons

Harvesting period

Mid September, scalar harvest.

Harvesting method

By hand, in small crates.

Pressing

Soft

Fermentation

Steel and vitrified concrete tanks

Fermentation temperature

Controlled at 16°/18° C

Fermentation length

Around three weeks

Maiolactic fermentation

No

Fining

Aged 7/8 months in steel and vitrified concrete tanks

Fining in bottles

6 months

Production

Soft pressing, static decantation of the softly-pressed must, fermentation in steel and vitrified concrete tanks and consequent aging on the "fine lees" for a few months.

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