



Le Piaole

Verdicchio dei Castelli di Jesi Doc Classico Superiore 2024

Strengths of the wine: Verticality, minerality, freshness, drinkability and pleasantness

Grape variety: Verdicchio 100%, selection of three vineyard

First year of production: 1993

Production areas, soil and exposition:

- Castelplanio (Cellar) 200 s.l.m.

Exposition South-West. Soil: partly clayey and partly sandy, calcareus, highly pebbly

- Montecarotto (Fossato) 350 s.l.m.

Exposition South-Est. Soil: calcareus, siliceous and pebbly

- Cupramontana (San Michele) 420 s.l.m.

Exposition South. Soil: calcareus, siliceous, fresh and deep

Vineyard extension: 10 ha in total

Grape yield per hectare: 100-120 q/ha

Fertilizations: Organic pelletised manure

Medium age of the vineyard: 15 years

Wine training system: Double guyot

Seasonal pattern: Mild winter and rainfall with respected normal season average.

Spring with consistent rainfall at regular intervals from May to June. Hot and dry summer, with september rains before and during the harvest

Harvest: Manual harvest, from the first decade of September to the last decade

Wine making and refinement: Off-the-skins vinification, must cleaning, fermentation at a controlled temperature below 17°C with the partial use of a pied de cuve (40%), matured in stainless steel vats for 5 months and refined in bottle for at least 2 months

Alcohol: 13% vol

Serve at temperature of: 10 – 12°C

Colour: Straw yellow with light greenish hues

Aroma: White flowers, fruity aromas, citrus notes, slight hint of anise

Flavour: Savoury, palatable, fresh and mineral

Pairing: Fish dishes, raw fish, soft cheese and aperitif

Average number of bottle produced: 50.000