



Packaging: Glassbottle Quantity per box: 12 Volume: 750 ml Alcohol: 12,5% %



## Le Piaole Verdicchio

Italy

Type: White wine

Grapes: 100% Verdicchio



**About the Product**: Le Paiole Verdicchio dei Castelli di Jesi D.O.C. Classico is an elegant wine from a so-called single vineyard, consisting of 4 hectares located in the historic region of Jesi, Castelplanio (Ancona).

**Producer:** Private: Angelucci, <u>www.angeluccivini.it</u>

**About the Producer**: Angelucci's agricultural company began its activity in the first year of 2000's. It's main target was to aim at recovering an antique vine variety at the risk of extinction, the Moscatello di Castiglione a Casauria (Muscat of Castiglione a Casauria), the oldest vine variety documented since 1747 in a little part of the region of Abruzzo, where the lives of men and all things of nature are constantly caressed by the wind.

The vineyards of the Angelucci agricultural company extend along the inside of both the Castiglione a Casauria and Tocco da Casauria lands. Both are antique villages that have been maintained perfectly and lay right in the territories of the 'Gran Sasso e Monti della Laga National Park' and of the 'Maiella National Park''. Today the Muscat of Castiglione is cultivated in about thirty hectares which are divided into a small number of large plots between the districts of Coste San Felice, Colle delle Forche in Castiglione a Casauria and Vicenne in Tocco da Casauria.

In the vineyards, along with Moscatello are also cultivated a small amount of Montepulciano and Pecorino, other two ancient vine varieties of Abruzzo. The implants use the 'Guyot' counter system with a density of around 4500-5000 strains per hectare on medium-textured clay and limestone soil. There is a south-south-east exposure with a varying altitude of 250-350 meters above sea level, part of which is situated on an extraordinary man-made terrain of steep hillsides.

Because of the particular microclimatic conditions of the area, the agricultural operations, as well as those oenological, require a low-impact handling method and minimum use of chemicals. This can be seen in the dispersal of organic fertilizer over the soil and the integration of IPM for pest management.

Color: Bright golden yellow with light green streaks

**Aroma**: Fresh fruity citrus aroma with hints of white flowers and minerality

Taste:

Full-bodied, intense, fresh and elegant wine, with mineral notes reminiscent of the Adriatic Sea. Fruity notes of ripe peach and apricot.

**Alcohol**: 12,5% %

Goes Well With: 🝸 🚇 😘 🏂 🤝 🛰 📡