

TERRA DELLE LAME

Verdicchio dei Castelli di Jesi DOC Classico

Verdicchio 100%

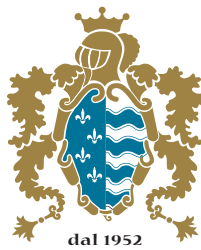
Ancient veins of sulphurous waters with emerging mud volcanoes characterize the soils of the vineyards where we collect the grapes for our **Terra delle Lame**.

From a careful selection of the best bunches of vineyards located in San Paolo di Jesi in the Battinebbia, Valle delle Lame and Follonica districts, we obtain this citrusy, savory wine with vibrant acidity, a pure expression of the typical nature of Verdicchio.

VIGNAMATO

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COLOUR

Straw-yellow wine with greenish tints.



FRAGRANCE

Delicate, fruity bouquet with flower undertones.



FLAVOUR

To the taste, the wine demonstrates a pleasant structure based on vibrant and fresh notes, followed by a typically almond aftertaste and refreshing tingle.



SERVING SUGGESTIONS

Very nice with fish dishes, first courses and mixed fried meat.



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

8.00 Ha

Municipality

San Paolo di Jesi

Altitude

250/300 meters above sea level

Exposure

South / South-East / East

Soil texture

Calcareous clay and sandstone

Plants per Ha

2.500/3.000

Vine training system

Guyot, double guyot

Year of plantation

1985 / 2003 / 2015

Farming

Organic

Wine Making and Fining

Yield per Ha

9/10 tons

Harvesting period

From the end of August to the first half of September

Harvesting method

By hand, in crates.

Pressing

Soft

Fermentation

Steel

Fermentation temperature

Controlled at 14°/16° C

Fermentation length

Around two weeks

Malolactic fermentation

No

Fining

Aged 3 months in steel tanks

Fining in bottles

2 months

Alcohol content

13.00% Vol.

Production

Soft pressing, static decantation, fermentation in stainless-steel tanks with at a controlled temperature around 16°C

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