

VERDICCHIO DEI CASTELLI DI JESI CLASSICO

Pellegrino 2019



Technical Chart:

Grapes:	Verdicchio 100%
Vineyard:	Morro d'Alba (AN), Marche
Surface:	1.00 ha
Exposure:	South
Vineyard age:	11 years
Soil:	loamy-sandy
Productivity:	9 tons per hectare
Harvest:	exclusively handmade
Harvest period:	the end of September
Fermentation:	indigenous yeast at 16-18° C
Vinification:	in steel tanks with temperature control
Maturation:	6 months in steel tanks
Refinement:	2 months in bottle
Certification:	organic wine
Alcohol content:	13,5%
Serving temperature:	10° C

Tasting:

Colour:	bright straw yellow with greenish reflections.
Bouquet:	fruity and floral, with sensations of peaches and yellow flowers.
Taste:	fresh, sapid and with a good structure. Typical bitter final note.
Pairing:	perfect with seafood in general, Pasta or rice with a fish sauce. Boiled fish or starters with sauces. White meat such as pork or chicken with vegetables.



PODERE SANTA LUCIA

VERDICCHIO DEI CASTELLI DI JESI SUPERIORE

Gianni Balducci 2018



Technical Chart:

Grapes:	Verdicchio 100%
Vineyard:	Morro d'Alba (AN), Marche
Surface:	1.00 ha
Exposure:	South
Vineyard age:	50 years
Soil:	loamy-sandy
Productivity:	7 tons per hectare
Harvest:	exclusively handmade
Harvest period:	first decade of October
Fermentation:	indigenous yeast at 16-18° C
Vinification:	in steel tanks with temperature control
Maturation:	10 months in steel tanks in contact with its own fermentation yeasts
Refinement:	6 months in bottle
Certification:	conversion
Alcohol content:	13,5%
Serving temperature:	12° C

Tasting:

- Colour:** bright golden yellow with greenish reflections when young
- Bouquet:** very intense with a floral background, complex and fine with notes of matured fruits and yellow flowers
- Taste:** fresh, sapid and with a good structure. Typical bitter final note.
- Pairing:** a perfect wine for the seafood, especially with a good structure: roasted fish or backed with vegetables and potatoes.



PODERE SANTA LUCIA



Technical Chart:

Grapes:	Incrocio Bruni 100%
Vineyard:	Monte San Vito (AN), Marche
Surface:	1.00 ha
Exposure:	North
Vineyard age:	11 years
Soil:	loamy-sandy
Productivity:	6 tons per hectare
Harvest:	exclusively handmade
Harvest period:	beginning of September
Fermentation:	indigenous yeast at 16-18° C
Vinification:	in steel tanks with temperature control
Maturation:	10 months in steel tanks in contact with its own fermentation yeasts
Refinement:	2 months in bottle
Certification:	organic
Alcohol content:	13,5%
Serving temperature:	12° C

Tasting:

Colour:	bright straw yellow
Bouquet:	intense with a floral background, complex and fine with notes of grapefruit and boxwood
Taste:	very fresh, soft, with a good balance and structure
Pairing:	appetizers and first courses, with a sweet trend or slightly spicy. Also seconds based on white meat.





Technical Chart:

Grapes:	Lacrima 100%
Vineyard:	Monte San Vito (AN), Marche
Surface:	2.00 ha
Exposure:	South
Vineyard age:	15 years
Soil:	loamy-sandy
Productivity:	9 tons per hectare
Harvest:	exclusively handmade
Harvest period:	beginning of September
Fermentation:	indigenous yeast at 22-24° C
Vinification:	in steel tanks with temperature control
Maturation:	10 months in steel tanks in contact with its own fermentation yeasts
Refinement:	2 months in bottle
Certification:	organic
Alcohol content:	13%
Serving temperature:	16° C

Tasting:

Colour:	intense ruby red
Bouquet:	typically floral, with an intense nose of roses and violet, red fruits background.
Taste:	medium body, soft with a good balance
Pairing:	aromatic or spicy dishes with a good structure: pasta or rice with sauces of meat, truffles, mushrooms, roasts or baked meat, especially lamb.



LACRIMA DI MORRO D'ALBA SUPERIORE

Cantarelle 2016



Technical Chart:

Grapes:	Lacrima 100%
Vineyard:	Monte San Vito (AN), Marche
Surface:	2.00 ha
Exposure:	South
Vineyard age:	15 years
Soil:	loamy-sandy
Productivity:	6 tons per hectare
Harvest:	exclusively handmade
Harvest period:	the last decade of September
Fermentation:	indigenous yeast at 22-24° C
Vinification:	in steel tanks with temperature control for 20 days
Maturation:	16 months in Oak barrels
Refinement:	6 months in bottle
Certification:	conversion
Alcohol content:	13,5%
Serving temperature:	18° C

Tasting:

Colour:	dark ruby red
Bouquet:	very intense with a floral background, complex and fine with notes of roses, red fruits, paper and spices
Taste:	soft, silky and balanced with a good structure
Pairing:	grilled or baked meat, seconds based on truffles, mushrooms, spices. Pork, wild-pork and lamb.



PODERE SANTA LUCIA

MERLOT

Parmenide 2019



Technical Chart:

Grapes:	Merlot 100%
Vineyard:	Monte San Vito (AN), Marche
Surface:	1.00 ha
Exposure:	South
Vineyard age:	15 years
Soil:	loamy-sandy
Productivity:	7 tons per hectare
Harvest:	exclusively handmade
Harvest period:	middle of September
Fermentation:	indigenous yeast at 22-24° C
Vinification:	in steel tanks with temperature control
Maturation:	10 months 50% in steel tanks, 50% in oak barrels with contact with its own fermentation yeasts
Refinement:	2 months in bottle without filtering
Certification:	organic
Alcohol content:	14%
Serving temperature:	18° C

Tasting:

Colour:	intense ruby red
Bouquet:	fruity and floral, intense with a red fruits background.
Taste:	very good structure, soft with a good balance.
Pairing:	aromatic or spicy dishes with a good structure: rice with sauces of meat, roasted or backed meat.





Technical Chart:

Grapes:	Lacrima 100%
Vineyard:	Monte San Vito (AN), Marche
Surface:	2.00 ha
Exposure:	North
Vineyard age:	11 years
Soil:	loamy-sandy
Productivity:	9 tons per hectare
Harvest:	exclusively handmade
Harvest period:	beginning of September
Fermentation:	indigenous yeast at 16-18° C
Vinification:	in steel tanks with temperature control
Maturation:	6 months in steel tanks in contact with its own fermentation yeasts
Refinement:	2 months in bottle
Certification:	organic
Alcohol content:	12 %
Serving temperature:	10° C

Tasting:

Colour:	bright pink color
Bouquet:	enjoyable and fine with notes of green apple and flowers
Taste:	fresh and delicate
Pairing:	appetizers based on seafood, sushi, pasta with a fish sauce

