

**LE VELE**  
**VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO**



**MUNDUS VINI GERMANY**  
2015 - 2011 - 2010

**SOMMELIER WINE AWARDS  
LONDON**  
2014

**SELECTIONS MONDIALES  
DES VINS CANADA**  
2011

**JAPAN WINE CHALLENGE**  
2010 Trophy Best Value Wine

**BERLIN WINE TROPHY**  
2008

**CONCOURS MONDIAL DE  
BRUXELLES**  
2005

**INTERNATIONAL WINE  
CHALLENGE LONDON**  
2004 Italian White Trophy

# LE VELE

## VERDICCHIO DEI CASTELLI DI JESI DOC CLASSICO

### Vineyards

**Growing area:** the Marche, province of Ancona.

**Location:** selection from the vineyards in the "Classico" Verdicchio production area, in the communes of Montecarotto, Serra de' Conti, Castelplanio and Rosora.

**Age:** 8-30 years.

**Soils:** marine alluvial sedimentary origin with a predominance of clay and sand.

**Aspect and elevation:** sunny and northern exposure at 250/430 m.

### Varieties and growing practices

**Grapes:** Verdicchio.

**Training system:** arched cane and guyot.

**Vineyard density:** 1700-3000 vines per hectare.

**Yield:** 10 t. of grapes/ha.

### Vinification

**Harvest:** double harvest by hand and by machine during the coldest hours of the day.

**Vinification:** all operations are carried out in oxygen-free environments, under inert gas, to protect the wine from harmful oxidation. Gentle pressing, fermentation at very low temperature with specific cultured yeasts.

**Maturation:** the wine matures briefly in steel and then bottle ages in temperature-controlled storage.

### Tasting notes

**Appearance:** straw-yellow colour flecked with green to signal the wine's tangy freshness.

**Bouquet:** white peach, citrus and apples, accompanied by subtle bitter-almond scent, typical of the Verdicchio grape. This heady, ultra-appealing aromatic medley seems endless.

**Palate:** dry and smooth, the alcohol works beautifully with a nervy acidity and savoury fruit. Intense and persistent.

### Alcohol

12,50% vol.

### Cellaring

A wine to enjoy while still in its youth, within a couple of years from harvest, granting throughout this period all of its aromatic charms.

### Serving suggestions

Excellent with shellfish appetizers and seafood salads but, thanks to its freshness, it matches even better with river and lake fishes. Pastas and creamy butter risottos are part of his preferences.

### Serving temperature

10/12° C.