

VIGNETO del BALLUCCIO

Verdicchio dei Castelli di Jesi Doc Classico Superiore



The Verdicchio dei Castelli di Jesi d.o.c. Classico Superiore “Vigneto del Balluccio” is a special cru produced on a single vineyard (1 hectare) in the historical region of Jesi, Castelplanio (Ancona). The coastal area near Jesi is perfectly suited to wine production, with its pebbly fossils in the terrain soil and maritime climate. In fact, this zone within the Esino River valley is considered one of the premier wine producing areas in Italy today.

Grapes: Verdicchio 100%

Exposure: Sout/South-West

Soil Type: Silicea, sandy, pebbly

Training System: Guyot

Average Vine Age: 15 years

Harvest: between the end of September and the first decade of October

Vinification & Aging: cold decantation of the must followed by fermentation in stainless steel vats at controlled temperatures below 16 °C. Aging in stainless steel vats for a period of 8 months during which Malolactic fermentation occurs. Bottle-aged for four months.

Sensory Analysis: Unmatched Harmony and Elegance identify this award-winning Verdicchio. It presents with a strong golden yellow color and the bouquet recalls white flowers, sage, anisette and licorice. A full-bodied wine, it has a soft, velvety finish with light traces of vanilla.

Serving Suggestions: fish based dishes including the typical “frittura di mare all’adriatica” (fried seafood), and fresh shellfish, light cheeses and light first courses.

Serving Temperature: 14 – 16 °C

Average Production: 8.600 potential

Alcohol: 13,5 %vol

Total Acidity: 5.77

Sugar residue: 3.6 gr/lt

Yield in Grapes: 80 quintals per hectare

Harvest: Manual, in 10 Kg containers

First Year of Production: 1998

Strong Points: Elegance, Structure, Long Finish



Tenuta dell'Ugolino

Via Copparoni, 32 60031 Castelplanio (AN)

tel. +39 0731 812569 - cell. +39 360 487114 - p.iva: 02435330424

e-mail: info@tenutaugolino.it - cantina@tenutaugolino.it

website: www.tenutaugolino.it