



THE ITALIAN SELECTION



is pleased to introduce

WINERY: Vigne Di Leo
Frocco Verdicchio Superiore dei Castelli di Jesi DOC 2019

VINTAGE: 2019

SIGHT: Bright straw yellow

SMELL: Spicy, intense citrus fruits, peach, almond paste, and notes of anise

TASTE: Full-bodied, slight vanilla note that integrates with pleasant acidity and never-ending saltiness. Persistence, elegance and aging.

Grape Variety: 100% Verdicchio

Production Area: Staffolo district, ancient classic zone

Classification: DOC

Soil Composition: Tuff and sand rich of calcium

Vinification: After the soft press, the fermentation at controlled temperature takes place in steel tanks for 6 months, plus 6 months in bottle.

Exposure: South exposure

Harvest Period: Night harvest in the first days of September

Formats: 750ml - 1500ml

Pairing Suggestion: Oven and roast fish dishes, roast white meat and fresh cheese.

Background

United to its territory, land and family traditions, the winery owns 40 hectares, which makes 250.000 bottles per year, 30% of the wine is distributed to the inner market and the remaining part to foreign markets. and the quality makes its own philosophy.

The Winery

Located on the southwestern side of Staffolo, a small town in the hinterland of Ancona district, Tre Castelli (Three Castles) Winery, with the alias "Vignedileo" (Leo's vineyards), has been producing Verdicchio dei Castelli di Jesi for over 30 years, as well as Montepulciano, Sangiovese, and a high quality extra virgin olive oil.



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VIGNEDILEO

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Territory

On 40 hectares of land, this 50-year-old winery is located on the southwest side of Staffolo, between 350 and 450 m above sea level, where the vineyards find a very suitable habitat to grow.

On the sandy and moisturized upper part of the vineyards, the Verdicchio dei Castelli di Jesi finds the best soil for these grapes; while calcareous clay soil in the bottom part nourishes grapes Montepulciano, Sangiovese and Merlot, as well as a few lines of Trebbiano and Malvasia.

The winemakers strongly believe that the raw material quality – the bunch of grapes – is the base for a quality wine. The vine is like a human being... Because it is easily impacted by the surrounding environment, we are only able to understand its outcome after a long period of time.

Therefore, only a healthy vine that is well rooted in its ideal soil and well adapted to the microclimate around may offer its highest potential in development and ripening.

They are simply doing their best to be sure that the vines are always in health. Picking at night during low temperatures allows them to take fresh grapes to the cellar, avoiding most oxidation and guaranteeing scents which otherwise would get lost.

Winery

Located on the southwest side of Staffolo, a small town in the Ancona hinterland, the winery Vignedileo has been making prestigious wine for over 30 years.

The winery mainly produces Verdicchio dei Castelli di Jesi, red wines from grapes Montepulciano and Sangiovese and high quality extra virgin olive oil.

Very connected to the territory, land and traditions, Vignedileo owns 40 hectares for production and bottles up to 250,000 per year, distributed between foreign and national markets. Quality is their mission!



History

The family is native of Staffolo, with a business that is three generations old. It originated when the current owner's grandfather started to vinificate his own Verdicchio grapes with his own techniques, selling wine to local markets.

Later on, Leonardo Palpacelli continued the father's business and founded in 1990 the Tre Castelli Winery. In 1999, when Leonardo sadly passed away, the two sons Emanuele and Gianfilippo succeeded and founded the brand "Vignedileo" in their father's honor.

They continued the family business, turning it into a new strong dimension of development and modernity.