

`Vigneti B` Verdicchio di Matelica 2017

Matelica, Marche, Italy



PRODUCER

The Cantine Belisario co-operative was founded in 1971. Today, it is the biggest producer of Verdicchio in the Matelica DOC, a smaller zone than Castello di Jesi. The climate here is more continental than in Castelli di Jesi and the combination of warm days and cool nights gives a longer growing season, and lovely aromatic qualities to the wines.

VINEYARDS

The grapes for this wine were sourced from a vineyard in the Lancioni Calle town on a south-facing hillside at 420 metres above sea level. The vines are Guyot trained and organically grown.

VINTAGE

2017 presented some challenges for winemakers in the Marche. Spring frost affected bud growth, while the hot weather that followed during the summer months caused hydric stress. Fortunately, Cantine Belisario's vineyard had no problems, thanks to the prudent and scientific vine management.

VINIFICATION

Once picked, the grapes were fermented for 20 days at 14-16°C in stainless steel tanks. Belisario used the technique of hyper oxygenation of the must to avoid the use of sulphites. After fermentation, the wine was aged for five months in stainless steel tanks prior to bottling.

TASTING NOTES

This is a complex example of Verdicchio di Matelica. On the nose, it shows floral aromas of dandelion and broom along with toasted almonds and aromatic herbs. On the palate, it is soft and round, with a persistent finish.

Grape Varieties	100% Verdicchio
Winemaker	Roberto Potentini
Closure	Natural Cork
ABV	13%
Residual Sugar	0.9g/L
Acidity	5.4g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan