

Cantine Belisario,
`Vigneti B` Verdicchio di Matelica 2019
Matelica, Marche, Italy



Grape Varieties	100% Verdicchio
Winemaker	Roberto Potentini
Closure	Natural Cork
ABV	13%
Residual Sugar	1g/L
Acidity	6g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Cantine Belisario is a 300-hectare cooperative winery in the Matelica DOC, Marche, where the only permitted grape is Verdicchio. The co-op boasts 24 organically farmed vineyards, inland from the Castelli di Jesi DOC, where the climate is more continental. Here, the combination of warm days and cool nights extends the growing season, allowing the grape's aromatics to develop.

VINEYARDS

The fruit for this wine is sourced from a 20 hectares vineyard in the Lancioni Calle town on a south-facing hillside at an altitude between 420 and 620 metres above sea level. Soil here is made mainly of clay. The vines are Guyot trained and organically grown. Vines were planted in 2005/2006.

VINTAGE

The 2019 vintage saw a mild and dry winter followed by a spring marked by a significantly cold and rainy May. This restored the soil moisture content, which helped the vines stay healthy through the hot summer. Sunny, warm days in September allowed for a smooth harvest period. Harvest started the 24th of September.

VINIFICATION

Grapes were both hand and machine picked and selected in the vineyards. Once picked, the grapes were fermented for 20 days at 14-16°C in stainless steel tanks. The must then underwent hyperoxygenation to avoid the use of sulphites. Post fermentation, the wine was aged for five months in 100HL stainless steel vats, bottled in March and released in August 2020.

TASTING NOTES

A complex example of Verdicchio di Matelica. On the nose, it shows interesting aromas of golden apple, pink grapefruit and wax. On the palate, it is soft and round, with a persistent finish.

AWARDS

Decanter World Wine Awards 2021, Silver Medal
International Wine Challenge 2021, Trophy