

An Integrity Wines Selection

Andrea Felici Verdicchio Dei Castelli Di Jesi DOC 2010 Classico Superiore

- Verdicchio - Cuveè of grapes from different vineyards
- Winemaking: In stainless steel, cryomaceration at 10°C, in absence of oxygen
- Mellowing process: in stainless steel tanks
- Mellowing in yeast: 3 months
- Further mellowing in the bottle: 2 months
- Total acidity: 5.9
- Alcohol level : 13% vol.
- Production: 20,000 bottles
- Soil: Calcareous – clayey
- Viticulture: Sustainable
- Harvest: exclusively by hand



Three Vineyards

- Madonna al lago Vineyard: 20 hectares , 400 mt. above sea level, exposition East . Medium soil density with calcareous prevalence with noticeable pebble content . 3 years old vines. Espalier , Guyot , 4.000 vine stocks per hectare . Period of grape harvest: First half of October
- San Francesco Vineyard: 1.5 hectares , 400 mt. above sea level, exposition South-East . Medium soil density with calcareous prevalence with noticeable pebble content . 40 years old vines . Espalier , Guyot , 2.500 vine stocks per hectare . Period of grape harvest: Second half of October
- Cà di Chicco Vineyard: 1.5 hectares , 500 mt. above sea level, exposition East . Sandy, with prevalence of pebbles. 25 years old vines . Espalier , Guyot , 2.500 vine stocks per hectare . Period of grape harvest: First half of October



The territory of Apiro ensures its best expression; located on a hill at the foot of Mount San Vicino(1479m) at an altitude of 516 m above sea level, it has just more than 1500 inhabitants. The landscape is wonderful, a green valley with tilted slopes, covered with beautiful woods and vines, marked by the high peaks of Gran Sasso and Mailla that stand out towards the horizon, in the south and towards the top of Mount Catria, in the north.

The climate is dry, temperatures constant breeze and a wide the summer and



with average annual around 13 degrees, a throughout the year, temperature range in autumn.

For more information please contact us at www.integritywines.net, or call us at 404.808.8788.