

## *An Integrity Wines Selection*

**Andrea Felici**

**Il Cantino Della Figura 2010**

**Verdicchio Dei Castelli Di Jesi DOC Classico Riserva**

- Verdicchio – single vineyard cru
- Winemaking: Cryomaceration at 10°C, in absence of oxygen, fermentation on skins
- Mellowing process: in vitrified cement
- Mellowing in yeast: 12 months
- Further mellowing in the bottle: 6 months
- Total acidity: 6.5
- Alcohol level: 13,5% vol.
- Production: 5.000 bottles
- Soil: Calcareous – clayey
- Viticulture: Sustainable
- Harvest: exclusively by hand
- Vinification: The wine is allowed to mature and mellow in vitrified vats of cement and stainless steel for a period much longer than the minimum prescribed by disciplinary regulations.



The “Cantico della Figura is A Felici’s Cru selection, which is composed of grapes grown exclusively in San Francesco’s vineyard.

- 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 .Typically harvested during the second 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, with average annual temperatures around 13 degrees, a constant breeze throughout the year, and a wide temperature range in the summer and autumn.



***For more information please contact us at [www.integritywines.net](http://www.integritywines.net), or call us at 404.808.8788.***