



PRODUCER PROFILE

Estate owned by: BARONE PIZZINI SPA
 Winemaker: ALESSANDRO
 FENINO/SILVANO BRESCIANINI
 Total acreage under vine: 68
 Estate founded: 2003
 Winery production: 120,000 Bottles
 Region: Le Marche
 Country: Italy

Pievalta Verdicchio dei Castelli di Jesi DOC Classico Superiore 2015

WINE DESCRIPTION

Verdicchio's long tradition as the Marche's banner grape and its reputation as one of Italy's greatest Italian white varieties is highly respected by the stewards of viti- and viticulture at Pievalta. Verdicchio production here is centered in the place-name appellation Verdicchio dei Castelli di Jesi in the Ancona province of the Marche region. Pievalta's young history was made possible by the vision of Silvano Brescianini (winemaker and Managing Partner of Barone Pizzini) who tapped enologist Alessandro Fenino to manage this ambitious project in 2002.

Pievalta's Verdicchio Classico Superiore is sourced from nine vineyards on the left bank of the Esino River. The average elevation is 200 meters above sea level with a density of 1666-5400 vines per hectare. Soils are calcareous clay, sandstone and limestone in origin. The alchemical symbol on the label means spring and indicates the freshness of the wine. Since 2008, all Pievalta wines have been certified Biodynamic by Demeter.

Verdicchio is sourced from the eight vineyards in the production zone of Maiolati Spontini (including Chiesa del Pozzo, Fosso del Lupo, Costa del Tugno, Veranda, San Paolo Vecchie Vigne, Orfeo, San Paolo Bosco, Pieve) from late August through late September for a direct pressing and fermentation in stainless steel, and aging in stainless for six months. Bentonite is used as the fining agent. Partial malolactic conversion is allowed for mouthfeel and weight.

TASTING NOTES

Verdicchio dei Castelli di Jesi boasts a microclimate well suited for lighter and fresher Verdicchio expression. Clay and limestone amplify minerality and freshness of fruit character. A tell-tale varietal note of all Verdicchio is often described as sweet almond. Verdicchio is a non-aromatic variety, but expect a streak of citrus to show, especially lime. Because Verdicchio maintains high levels of tartaric acidity, the wines can be crisp, refreshing and highly age-worthy.

FOOD PAIRING

Verdicchio brilliantly pairs with Fritto Misto, and within the context of local fare, all things seafood are natural go-to pairings. Verdicchio excels with bright flavors inspired by coastal Mexican gastronomy, such as ceviche and fish tacos.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Verdicchio dei Castelli di Jesi DOC
Vineyard name:	PIEVALTA (that is formed by 9 different fields)
Vineyard size:	51 acres
Soil composition:	Clay and limestone
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	1666 in old vineyards; 5400 in new vineyards
Yield/acre:	2 in old vineyards; 3.6 in new vineyards tons
Exposure:	Northeastern
Harvest time:	The end of August to the end of September
First vintage of this wine:	2005
Bottles produced of this wine:	9,000
Certified eco-friendly practices:	Biodynamic-Demeter
Certifying organizations:	Demeter

WINEMAKING & AGING

Varietal composition:	95% Verdicchio, 5% Trebbiano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	70 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	105 HL
Age of aging container:	7
Length of aging before bottling:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.3 %
pH level:	3.1
Residual sugar:	0.1 g/L
Acidity:	6.2 g/L
Dry extract:	21.4 g/L



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