



## Vineyards

**Growing area:** Marche, province of Ancona.

**Location:** Contrada Novali vineyard, in the commune of Castelplanio.

**Age:** 7-35 years.

**Soils:** very deep with presence of stone and prevalence of sand and clay, tending to limestone.

**Aspect and elevation:** south-east, south-west and north-west at 300-350 m.

## Varieties and growing practices

**Grapes:** Verdicchio.

**Training system:** arched cane and double guyot.

**Vineyard density:** 1700-3500 vines/ha.

**Yield:** 7 t. of grapes/ha.

## Vinification

**Harvest:** late picking of the grapes, some with over-ripeness and noble mould.

**Vinification:** brief maceration on the skins, gentle pressing, fermentation with specific cultured yeasts.

**Maturation:** "sur lie" for 10 months in steel and a small part in Allier oak barriques, then in bottle for at least 18 months in temperature-controlled storage.

## Cellaring

The Verdicchio grape's innate complexity, the reduced crop yields in the vineyard and the over-ripeness of the best grapes combine to ensure that Vigna Novali can be enjoyed even several years after the harvest.

**Alcohol 14,00% vol.**



brilliant straw-yellow colour flecked with green and gold, which deepens with further ageing.



impressively intense and lengthy, with fruit aromas and lovely hints of citrus, honey together with pungent floral impressions of Mediterranean scrub, creating an appealing aromatic mosaic



dry but ultra smooth and soft. The generous alcoholic warmth does not blunt the crisp and fresh acidity but blends harmoniously with evolved sensations, the gift of maturation in steel and fine-grained oak barrels.



Its elegant, smooth body and its minerality suggest to match Vigna Novali with important seafood cuisine, both traditional and modern. Excellent with pasta in white fish sauces, it has no rival with the blue fish. Very good also with white meats and various truffle dishes.

Serving Temperature  
12° C.

