

COL DI CORTE – ANNO UNO

Marche



APPELLATION: Verdicchio dei Castelli di Jesi DOC

BLEND: Verdicchio

WINEMAKER: Claudio Caldaroni

VINEYARD: _____

The grapes for Anno Uno are grown in a southeast facing vineyard in the hills of Montecarotto, at 180-250 metres in altitude. The vineyard soils are rich in chalk and clay. Vine age is 25 years.

VITICULTURE: _____

Viticulture is certified Organic and Biodynamic.

WINEMAKING: _____

The grapes were hand harvested before destemming and pressing. The juice was then fermented with native yeasts in large steel vats. A minimal amount of sulphur was added before bottling.

WEBSITE: <https://www.coldicorte.it/it/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The nose is ripe and opulent, with intense aromas of ripe white peach and citrus fruit. The palate is fresh, zingy and focused, with generous stone and citrus fruit characters and a long, taut finish.