

COL DI CORTE



Anno Uno



Verdicchio dei Castelli di Jesi Doc Classico Superiore

Production area: Contrada San Martino, Municipality of Montecarotto (AN), Italy

Exposure and altitude: South-east between 180 and 250 m a.s.l.

Soil type: clay-rich/chalky

Varieties: 100% Verdicchio

Training and pruning system: single guyot

Vines per hectare: 4,100

Average age of vineyards: 25 years

Grape yield per hectare: 70-90 ql/Ha

Harvest time: first half of September

Fermentation: fermented with wild yeasts in steel vats

Ageing: aged in steel vats

Recommended serving temperature: 10°-12°C

The grapes used to make Anno Uno are usually the ones we begin the harvest with and come from our only south east-facing vineyard.

It is our warmest vineyard and, as we want to produce a fresh, structured wine that is easy to drink, these conditions ensure decent sugar content and sufficient phenolic ripeness when it comes to the initial harvesting stage.

This is our highest-yielding vineyard, averaging 70 to 90 quintals per hectare (by comparison, the Riserva di Verdicchio DOCG specification states 90 quintals per hectare). The grapes are picked by hand and, once taken to the cellar, are destemmed and pressed.

Vinified with wild yeasts, the wine remains in steel vats as it ferments and develops.