

COL DI CORTE



Sant'Ansovino



Marche Bianco IGT



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

Exposure and altitude: north-east between 200 and 250 m a.s.l.

Soil type: clay-rich/chalky

Varieties: 100% Verdicchio

Training and pruning system: guyot, double curved

Vines per hectare: 3,800

Average age of vineyards: 45 years

Grape yield per hectare: 40-50 ql/Ha

Harvest time: latter half of September

Fermentation: fermented with wild yeasts in steel vats

Ageing: aged in steel vats

Recommended serving temperature: 12°-14°C

If Vigneto di Tobia is the older brother of Anno Uno, Sant'Ansovino is like an inspiring father figure that brings tradition and the desire to experiment together.

It is the old guard that, instead of being content with the same old routine, evolves and lends its successors fresh aspects and characteristics.

The grapes also come from our oldest vineyard, but unlike the Vigneto di Tobia section, we use the traditional double curved system to prune this plot. The double curved system, which allows branches to grow higher than the single guyot system, ensures that bunches are well ventilated and allows—when possible—harvesting to be brought forward without humidity compromising the integrity of the fruit. For this reason, these are usually the last Verdicchio grapes we harvest. Sant'Ansovino is the wine that, over the years, we have freely experimented with the most, primarily at the winery.

Brief period of maceration on the skins during vinification, no added sulphites, no filtration. As well as alcoholic fermentation, malolactic fermentation takes place due to the absence of sulphites.