

# COL DI CORTE



## ***Vigneto di Tobia***



### **Verdicchio dei Castelli di Jesi Doc Classico Superiore**

**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:** single guyot

**Vines per hectare:** 3,800

**Average age of vineyards:** 45 years

**Grape yield per hectare:** 50-60 q/Ha

**Harvest time:** second half of September

**Fermentation:** fermented with wild yeasts in steel vats

**Ageing:** aged in steel vats

**Recommended serving temperature:** 10°-12°C

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Made from grapes harvested from our oldest, 45 year-old vineyard, this is the older brother of our Anno Uno wine. In this vineyard, we have identified a plot that has more clay in its soil than the average amount of limestone found in the soils of our other vineyards.

The plot—known as the "Vigneto di Tobia"—is named after an ampelologist who worked in our area circa 1850, faces north-east and lies around 200 metres above sea level.

The grapes are usually picked after the Anno Uno harvest for greater extraction and to produce a wine with greater body, which is nonetheless both fresh and easy to drink.

The average yield of the vineyard is around 50/60 quintals per hectare and the grapes are picked by hand.

After being destemmed and lightly pressed, they are vinified with wild yeasts in steel vats. The wine is also aged in steel containers.