



Appellation: LACRIMA DI MORRO D'ALBA DOC
Zone: San Marcello (Ancona)
Cru: n/a
Vineyard extension (hectares): 2.5
Blend: 100% Lacrima
Vineyard age (year of planting): Lacrima
Soil Type: Clayey
Exposure: South, altitude: 250 meters above sea level
Altitude: n/a
Colour: Bright ruby red with purple reflections
Nose: Pleasant, fruity with cherry flowers and violet notes
Flavour: Dry and sapid
Serving temperature (°C): 16-18
Match with: Excellent with Mediterranean and ethnic cuisine
Average no. bottles/year: 5,000
Alcohol %: n/a
Grape yield per hectare tons: 10
Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins for 4-5 days with temperature control. Malolactic fermentation

Awards: n/a

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the "Verdicchio dei Castelli di Jesi DOC Classico" and of the "Rosso Piceno DOC" appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore "Misco" and "Misco Riserva" are the classic white wines of the estate while Rosso Piceno "Libenter" is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.





Appellation: MARCHE IGT

Zone: Piceno area

Cru: n/a

Vineyard extension (hectares): 9

Blend: 100% Passerina

Vineyard age (year of planting): Passerina 2001

Soil Type: Clayey-calcareous

Exposure: South-west

Altitude: n/a

Colour: Straw yellow of medium intensity

Nose: Enveloping, fresh fruit notes, aroma that expresses the territory

Flavour: Quite supple, the aroma comes back in the aftertaste

Serving temperature (°C): 10-12

Match with: Excellent as an aperitif, seafood hors d'oeuvres, omelettes with herbs, simple rice and pasta dishes with vegetables and with seafood

Average no. bottles/year: 6,000

Alcohol %: n/a

Grape yield per hectare tons: 9

Notes: Vine training system: guyot.

Vinification and ageing: Vinification in steel with temperature control. Finishing in the bottle for 2 months.

Awards: n/a

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the “Verdicchio dei Castelli di Jesi DOC Classico” and of the “Rosso Piceno DOC” appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore “Misco” and “Misco Riserva” are the classic white wines of the estate while Rosso Piceno “Libenter” is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.





Appellation: ROSSO PICENO DOC

Zone: Cingoli (province of Macerata)

Cru: n/a

Vineyard extension (hectares): 3

Blend: 70% Montepulciano - 25% Sangiovese - 5% Cabernet sauvignon

Vineyard age (year of planting): Montepulciano - Sangiovese - Cabernet sauvignon

Soil Type: Medium texture tending to calcareous, medium loose

Exposure: Hilly area. South-east exposure.

Altitude: n/a

Colour: Intense ruby red with slight garnet reflections

Nose: Fruity and floral, berry notes with slight rose and vanilla notes

Flavour: Warm, full bodied, evident, but supple tannins. Very persistent with balsamic notes

Serving temperature (°C): 18-20

Match with: Meat dishes with mushrooms or truffles, braised red meat, grilled meat, succulent dishes

Average no. bottles/year: 3,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: “Libenter” means “with pleasure” in Latin. The grapes are placed into small crates at harvest, they are selected in the vineyard and on the sorting table. Vine training system: cordon spur.

Vinification and ageing: Fermentation and maceration with the skins for 21 days. Malolactic fermentation in small oak ovals. Finishing in the bottle for 6 months minimum.

Awards: n/a

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the “Verdicchio dei Castelli di Jesi DOC Classico” and of the “Rosso Piceno DOC” appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore “Misco” and “Misco Riserva” are the classic white wines of the estate while Rosso Piceno “Libenter” is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.





Appellation: ROSSO PICENO DOC

Zone: Cingoli (province of Macerata)

Cru: n/a

Vineyard extension (hectares): 3

Blend: 70% Montepulciano - 30% Sangiovese

Vineyard age (year of planting): Montepulciano - Sangiovese

Soil Type: Clayey-calcareous

Exposure: Hilly, south-east exposure

Altitude: n/a

Colour: Ruby red with purple reflections

Nose: Fruity, reminiscent of cherry jam, slightly spicy

Flavour: Full in the mouth, sapid, with a good tannins/alcohol strength balance, persistent with pleasant ripe fruit notes in the aftertaste

Serving temperature (°C): 16-18

Match with: Pasta and rice dishes, grilled poultry, rabbit dishes, medium seasoned cheese

Average no. bottles/year: 20,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: Vine training system: cordon spur. The grapes are selected at harvest and placed into small crates

Vinification and ageing: Fermentation and maceration with the skins for 12-14 days, malolactic fermentation in small oak ovals. Finishing in the bottle for 6 months minimum.

Awards: n/a

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the “Verdicchio dei Castelli di Jesi DOC Classico” and of the “Rosso Piceno DOC” appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore “Misco” and “Misco Riserva” are the classic white wines of the estate while Rosso Piceno “Libenter” is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.





Appellation: CASTELLI DI JESI VERDICCHIO RISERVA DOCG CLASSICO

Zone: Hills of Tavignano, Cingoli (province of Macerata)

Cru: Misco

Vineyard extension (hectares): 3

Blend: 100% Verdicchio

Vineyard age (year of planting): Verdicchio

Soil Type: Clayey - calcareous

Exposure: Hilly area. South-east exposure.

Altitude: n/a

Colour: Rich straw yellow

Nose: Ample and complex, immediate impact of ripe fruit

Flavour: Warm, elegant, intense and persistent, ripe fruit notes

Serving temperature (°C): n/a

Match with: Dishes with sauce, elaborate meat dishes also with truffles and mushrooms

Average no. bottles/year: 6,000

Alcohol %: n/a

Grape yield per hectare tons: 0

Notes: Vine training system: cordon spur. The harvest takes place in succession: the last grapes to be picked are very ripe

Vinification and ageing: The fermentation takes place at a temperature that is not below 15 degrees Celsius in steel. The wine matures on the lees in steel for 12 months, bâtonnage is not carried out. Finishing in the bottle for 18 months minimum.

Awards: 2013 vintage: Decanter Silver Medal; 2013 and 2012 vintages: Bibenda/Duemila vini 5 grappoli (the highest award)

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the “Verdicchio dei Castelli di Jesi DOC Classico” and of the “Rosso Piceno DOC” appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore “Misco” and “Misco Riserva” are the classic white wines of the estate while Rosso Piceno “Libenter” is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.





Appellation: VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOC

Zone: Hills of Tavignano, Cingoli (province of Macerata)

Cru: Misco

Vineyard extension (hectares): 3

Blend: 100% Verdicchio

Vineyard age (year of planting): Verdicchio 1992

Soil Type: calcareous-clayey

Exposure: hilly area. South-west exposure

Altitude: n/a

Colour: Bright and shiny straw yellow

Nose: Ripe fruit, sweet almonds, acacia flowers, star anise, citrus notes

Flavour: Very persistent, sapid and mineral notes

Serving temperature (°C): 10-12

Match with: Elaborate traditional fish dishes, medium seasoned cheese, white meat

Average no. bottles/year: 20,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: Misco is the ancient name of the Musone river that flows into the lake of Cingoli Vine training system: Cordon Spur. The grapes are picked in succession: slightly overripe grapes are picked last.

Vinification and ageing: Fermentation with temperature control. The wine then matures in steel on the lees for 6 months. Finishing in the bottle for 4 months minimum.

Awards: 2015 vintage: Gambero Rosso 2017 Tre Bicchieri, Gambero Rosso 2017 Miglior Vino Bianco dell'Anno (Best White of the Year)

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the “Verdicchio dei Castelli di Jesi DOC Classico” and of the “Rosso Piceno DOC” appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore “Misco” and “Misco Riserva” are the classic white wines of the estate while Rosso Piceno “Libenter” is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.





Appellation: VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOC

Zone: Hills of Tavignano, Cingoli (province of Macerata)

Cru: n/a

Vineyard extension (hectares): 6

Blend: 100% Verdicchio

Vineyard age (year of planting): Verdicchio

Soil Type: Clayey-calcareous

Exposure: Hilly area. South-east exposure

Altitude: n/a

Colour: Straw yellow with greenish reflections

Nose: Fresh fruit, green apple and tropical fruit, brush flowers, hay and sweet almond

Flavour: This is a typical verdicchio wine with a slightly bitter aftertaste, succulent and round in the mouth

Serving temperature (°C): 8-10

Match with: Appetizers, fish and shellfish

Average no. bottles/year: 40,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: Vine training system: cordon spur. The grapes are selected at harvest and placed into small crates.

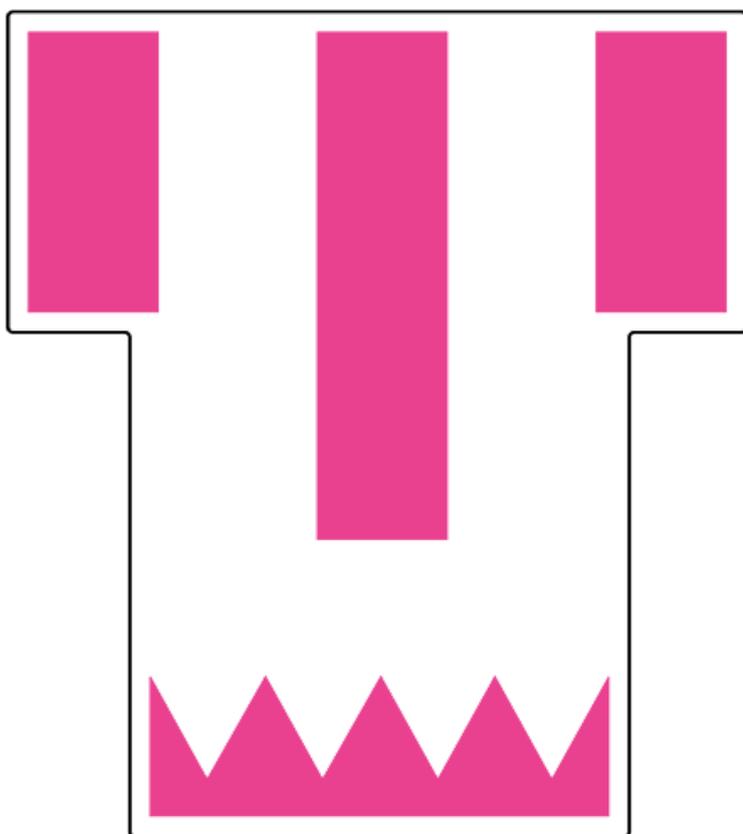
Vinification and ageing: White vinification in steel with temperature control. Finishing in the bottle for 3 months minimum.

Awards: 2014 vintage: Vinous 90/100

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the "Verdicchio dei Castelli di Jesi DOC Classico" and of the "Rosso Piceno DOC" appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore "Misco" and "Misco Riserva" are the classic white wines of the estate while Rosso Piceno "Libenter" is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.





Appellation: MARCHE BIANCO FRIZZANTE IGP
Zone: Hills of Tavignano (Cingoli province of Macerata)

Cru: n/a

Vineyard extension (hectares): 1.5

Blend: 70% Verdicchio - 15% Malvasia - 15% Sangiovese

Vineyard age (year of planting): Verdicchio - Malvasia - Sangiovese

Soil Type: n/a

Exposure: hilly area. South-west exposure

Altitude: n/a

Colour: Bright and vivid straw yellow

Nose: Herbaceous notes, slight mineral notes, floral and citrus aroma

Flavour: Dry and elegant. The fine perlage enhances the acidity

Serving temperature (°C): 8-10

Match with: Perfect as an aperitif, with asian and traditional cuisine

Average no. bottles/year: 15,000

Alcohol %: n/a

Grape yield per hectare tons: 10

Notes: Vine training system: guyot. The grapes, after a careful selection, are harvested and placed in small crates

Vinification and ageing: Alcoholic fermentation with temperature control. Second fermentation in the bottle. Finishing in the bottle for two months.

Awards: n/a

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the “Verdicchio dei Castelli di Jesi DOC Classico” and of the “Rosso Piceno DOC” appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore “Misco” and “Misco Riserva” are the classic white wines of the estate while Rosso Piceno “Libenter” is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.





Appellation: OFFIDA DOCG

Zone: Piceno area

Cru: n/a

Vineyard extension (hectares): 9

Blend: 100% Pecorino

Vineyard age (year of planting): Pecorino

Soil Type: n/a

Exposure: n/a

Altitude: n/a

Colour: straw yellow with greenish reflections

Nose: Ripe notes, floral

Flavour: Quite supple, fruity and floral notes in the aftertaste, mineral, notes of honey and of grapefruit

Serving temperature (°C): 10-12

Match with: Fish dishes, shellfish. Also with cured meat

Average no. bottles/year: 6,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: Vine training system: cordon spur. The grapes are picked and placed in small crates.

Vinification and ageing: White vinification in steel with temperature control. Finishing in the bottle for two months minimum.

Awards: n/a

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the "Verdicchio dei Castelli di Jesi DOC Classico" and of the "Rosso Piceno DOC" appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore "Misco" and "Misco Riserva" are the classic white wines of the estate while Rosso Piceno "Libenter" is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.





Appellation: MARCHE ROSATO IGP

Zone: Hills of Tavignano, Cingoli (province of Macerata)

Cru: n/a

Vineyard extension (hectares): 3

Blend: 80% Lacrima - 20% Sangiovese

Vineyard age (year of planting): Lacrima - Sangiovese

Soil Type: clayey-calcareous

Exposure: Hilly area. South-east exposure.

Altitude: n/a

Colour: Light pink with mandarin peel reflections

Nose: Delicate and elegant notes of peach flowers and of white currant

Flavour: Perfect balance between freshness and flavour

Serving temperature (°C): 10-12

Match with: Cured meat and fresh water fish dishes

Average no. bottles/year: 3,000

Alcohol %: 13.5

Grape yield per hectare tons: 8

Notes: n/a

Vinification and ageing: Soft pressing of the clusters. Fermentation for 14 days in steel. Finishing in the bottle for 3 months minimum.

Awards: n/a

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the "Verdicchio dei Castelli di Jesi DOC Classico" and of the "Rosso Piceno DOC" appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore "Misco" and "Misco Riserva" are the classic white wines of the estate while Rosso Piceno "Libenter" is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.



Appellation: MARCHE BIANCO IGT

Zone: Hills of Tavignano (Cingoli province of Macerata)

Cru: n/a

Vineyard extension (hectares): 1

Blend: 100% Verdicchio

Vineyard age (year of planting): Verdicchio

Soil Type: n/a

Exposure: hilly area. South exposure

Altitude: n/a

Colour: Golden yellow with copper reflections

Nose: Ripe fruit, tropical fruit, tertiary notes

Flavour: Slightly bitter aftertaste, slightly tannic, mineral

Serving temperature (°C): n/a

Match with: Dishes with structure, white meat

Average no. bottles/year: 3,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: Vine training system: espalier, cordon spur.

Vinification and ageing: Destemming and crushing of the clusters. Alcoholic fermentation with wild yeasts without temperature control with submerged cap. The wine is not clarified nor filtered. Finishing in the bottle for a minimum of 4 months.

Awards: n/a

Estate History

Tenuta di Tavignano is in the area of Cingoli (province of Macerata). The property is on hills that dominate the valleys of the Esino and Musone rivers, on one side one can see the San Vicino mountain and on the other side the Adriatic sea and the Conero Riviera. The vineyards stand in the heart of the “Verdicchio dei Castelli di Jesi DOC Classico” and of the “Rosso Piceno DOC” appellations. The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation - create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic. The soils composition - medium texture characterized by marly-calcareous rocks - gives a characteristic mineral and sapid flavour to the wines. Verdicchio Classico Superiore “Misco” and “Misco Riserva” are the classic white wines of the estate while Rosso Piceno “Libenter” is the classic red wine produced with Montepulciano, Sangiovese and a touch of Cabernet Sauvignon. All the white wines mature in stainless steel vats, whereas the reds mature in fine oak barrels. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing. The niece of the owners, Ondine de la Feld, supported by a young and motivated staff, is now helping Stefano Aymerich in the management of the estate using a modern, dynamic and entrepreneurial style. There is an elegant guest house with a tasting room so that the guests can share the passion for wine and experience the beauty of the Marche hills.

