



**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.

