



SANTA MARIA D'ARCO - SUPERIORE

VERDICCHIO DEI CASTELLI DI JESI D.O.C. CLASSICO SUPERIORE



First produced in 2001, this wine is the purest and most authentic expression of the Verdicchio Classico tradition.



Origin

Region: Marche – San Paolo di Jesi (Ancona)

Area: Heart of the Verdicchio Classico zone

Altitude: 140–200 m a.s.l.

Exposure: North-East and South-East



Vineyards

Grape Variety: 100% Verdicchio

Breeding System: Guyot

Vine Age: Vineyards planted in 1978 and 2006

*Planting Density: 1,700 vines/ha (older vineyards),
3,300 vines/ha (new plantings)*

Soil: Medium-textured clay

Vineyard Area: 1.1 hectares out of ~7 total

Production: 6,000–10,000 bottles/year



Winemaking

Harvest: Hand-picked (late September to October, depending on the season)

Pressing: Gentle, within one hour of harvest; cold static settling

Fermentation: At controlled temperature

*Aging: 11–12 months in stainless steel, followed by
3–4 months in bottle*



Tasting Notes

Color: Deep straw yellow with greenish hues

*Aroma: Floral and fruity, intense, fairly complex,
fine and elegant*

*Taste: Soft, round and savory, with the classic
slightly bitter Verdicchio finish*



Suggested Pairings

*Excellent with fish dishes, fresh cheeses, grilled
vegetables or delicate first courses.*



Technical Data

Alcohol: $\geq$ 13% vol

Average Yield: Max 90–100 q/ha

Serving Temperature: 10–12 °C



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