

Montecappone

Verdicchio dei Castelli di Jesi Classico DOC



Montecappone is the first company in the Verdicchio area to vinify without the presence of oxygen in order to retain a high level of fruit aromatics in the finished wine. Fermentation in stainless steel. The wine then rests on the lees for 3-4 months before bottling.

In his book *Native Wine Grapes of Italy*, Ian d'Agata, says that "Verdicchio is arguably Italy's greatest native white grape variety." Grown mostly in the region of Marche, Verdicchio is particularly well-suited to the maritime climate and clay of the Castelli di Jesi region, which is located in the northern part of Marche.

The Montecappone property currently stretches over 54 hectares of vineyards and 12 hectares of olive groves that are scattered amongst the hills and castles of beautiful Jesi.

Grape varieties : Verdicchio

Altitude : 300m ASL

Exposure : East/South-East

Soil : Clay and lime with moderate slopes of 20%

Alcohol : 13.5%

Tasting notes :

White peach, hawthorn and thyme on the nose. Medium-bodied with a crisp, elegant finish. Excellent as an aperitif or as a perfect pairing with spaghetti cacio e pepe. Also a delicious wine to drink with shellfish or seafood in general.

Press Notes

Forbes

2021 91 points

AG Vinous

2020, 2018 90 points
2016 91 points

Wine Enthusiast

2016 90 points

