



PRODUCER PROFILE

Estate owned by: BARONE PIZZINI SPA
Winemaker: ALESSANDRO
FENINO/SILVANO BRESCIANINI
Total acreage under vine: 68
Estate founded: 2003
Winery production: 14,000 Bottles
Region: Le Marche
Country: Italy

Pievalta San Paolo Castelli di Jesi 2016

WINE DESCRIPTION

Verdicchio's long tradition as the Marche's banner grape and its reputation as one of Italy's greatest Italian white varieties is highly respected by the stewards of viti- and viniculture at Pievalta. Verdicchio production here is centered in the place-name appellation Verdicchio dei Castelli di Jesi in the Ancona province of the Marche region. Pievalta's young history was made possible by the vision of Silvano Brescianini (winemaker and Managing Partner of Barone Pizzini) who tapped enologist Alessandro Fenino to manage this ambitious project in 2002.

Pievalta's San Paolo Verdicchio Riserva is sourced from the single vineyard of San Paolo. The three hectare site sits at an average of 200-300 meters above sea level with a northeastern exposure on Monte Follonica hillside on the right bank of the Esino River. Soils are calcareous clay and sandstone in origin. The alchemical symbol on the label means summer because of the richness and energy of this reserve wine. Since 2008, all Pievalta wines have been certified Biodynamic by Demeter.

San Paolo Verdicchio is harvested in late August for a direct pressing and fermentation in stainless steel, and aging in stainless for 26 months. Bentonite is used as the fining agent.

TASTING NOTES

Verdicchio dei Castelli di Jesi boasts a microclimate well suited for lighter and fresher Verdicchio expression. Clay and limestone amplify minerality and freshness of fruit character. A tell-tale varietal note of all Verdicchio is often described as sweet almond. Verdicchio is a non-aromatic variety, but expect a streak of citrus to show, especially lime. Because Verdicchio maintains high levels of tartaric acidity, the wines can be crisp, refreshing and highly age-worthy.

FOOD PAIRING

Verdicchio brilliantly pairs with Fritto Misto, and within the context of local fare, all things seafood are natural go-to pairings. Because of the added textural richness from long lees aging, diverse crudo preparations and seafood-inspired pasta dishes are natural matches.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Verdicchio dei Castelli di Jesi DOCG
Vineyard name:	SAN PAOLO VECCHIE VIGNE
Vineyard size:	8
Soil composition:	calcareous -clay sandstone
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	760
Yield/acre:	3.6 tons
Exposure:	Northeastern
Year vineyard planted:	1992
Harvest time:	End of August
First vintage of this wine:	2003
Bottles produced of this wine:	14,000
Certified Eco-Friendly Practices:	Biodynamic-Demeter
Certified Organizations:	Demeter

WINEMAKING & AGING

Varietal composition:	100% Verdicchio
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	70 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	105 HL
Length of aging before bottling:	26
Length of bottle aging:	6