



# VIGNAMATO ROSSO PICENO

2019 | \$18.99



## DESCRIPTION

The commune San Paolo di Jesi dominates, from its 224 meters of altitude, the valley to the right of the river Esino in the Marche a province of Ancona, Italy a territory strongly linked to the production of wine, and it is here that the Vignamato Winery resides with its vineyards located on 27 hectares, clearly visible from the tops of the hills. It falls within the D.O.C. of Verdicchio, the flagship grape of Marche production. A considerable wine heritage, which has been structured in these hills for some time, thanks to ancient tradition.

The history of this company dates to the immediate post-war period, when Umberto Ceci bought a plot of land in the Battinebbia district, now in its fourth generation, it is managed today by Alessandra, Andrea and Francesco, sons of Amato and Maria, who inherited the management in 1952 from their father Umberto. Amato and his wife Maria, keen growers who started to produce and sell their wines from the farm building on the estate. Their experience and passion for their vineyard, carefully tended to guarantee the quality of the grapes, drew their son Maurizio and his wife Serenella into the project.

Believing that change must be embraced if a business is to grow and improve, in 1992 a new project was developed: "Vignamato", in other words "the Amato vine" — a symbol of their love for this adventure and the world of wine. The brand very quickly reached superior levels of excellence with an exemplary formula melding the best of tradition with the latest technology. Using innovative equipment, innovative technologies, and sustainable agricultural techniques, the Vignamato estate, now also a "Teaching Farm," developed a line of products recognized for their excellence without ever forsaking their origins and the strong bond with the traditions of the past.

The Ceci family, thanks to the youthful energy of children Alessandra, Andrea, and Francesco, has taken the Vignamato brand to the highest levels possible, and higher still, garnering ever more acclaim and accolades in international markets.

## **Vignamato Rosso Piceno 2019**

The vineyards enjoy soils composed of clay, sand, and limestone, with excellent exposure and moderate ventilation from the nearby Adriatic, at an altitude of about 220-500 meters above sea level. Essential factors to produce Verdicchio dei Castelli Jesi, which only in these lands finds its natural habitat. While the cultivation, as has been mentioned, is almost entirely dedicated to Verdicchio, but with some concessions to the red berries of the regional tradition, such as Lacrima, Sangiovese and Montepulciano.

This wine is composed of 80% Montepulciano, and 20% Sangiovese sourced from a clay soil-based vineyard in the Marche with southeast exposure. It is hand-harvested in October and the grapes are macerated for thirty days. After maceration, it ferments in stainless-steel tanks and then ages for six months in tank.

## **Tasting Notes**

### **NOSE:**

Bright purple. Juicy aromas and flavors of roasted plum, cherry, and chocolate.

### **PALATE:**

A beautiful balance of blackberry, boysenberry, prune, and chocolate mingled with baking spices.

### **PAIRING:**

Hearty red meat dishes, burgers, and smoked meats.

### **WINERY WEBSITE:**

[Home - Vignamato - Verdicchio doc dei Castelli di Jesi](#)

## Verdicchio D.O.C., Marche, Italy

