



Verdicchio Castelli di Jesi DOC Classico

Le Vaglie

This wine was created in 1992 with the intention of breaking away from the framework of a traditional wine. At the same time, by experimenting and taking a risk, this wine is able to give merit to the great history of winemaking in the Marche region. To celebrate 20 years of production, in 2012 the winery launched five colourful wine labels alongside the traditional white label. This was a stylistic choice that we still continue today distinguishing the wine and satisfying the ever-increasing enthusiasm we find in the fans of Le Vaglie.

Grapes

Verdicchio

Type of Soil

Sandy tuft with Southeast exposure and an elevation of 250-260m

Pruning System

Inverted counter-espalier

Wine-making

The wine is fermented in stainless steel tanks for 21 days at 10-12 °C.

To the Eye

Bright pale yellow with a slight tinge of gold

To the Nose

Intense and persistent, exhales floral scents, with citrus fruit and fresh almonds

To the Taste

Fresh and smooth, good ending with clear almond recall

Santa Barbara