



PODERE
VITO CARDINALI
MORRO D'ALBA

VITO

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



- **GRAPE VARIETY**

100% Verdicchio

- **HARVEST PERIOD**

Early to mid-September

- **VINEYARDS**

The grapes come from the vineyards in the Sant'Amico zone, which are situated, with different exposures, at an average altitude of 200 meters above sea level. These are principally mixed, clay-based soils, with a substantial sand content.

- **IN THE VINEYARD**

Care for our terroir is our constant preoccupation, including in the way we look after our vineyards. In fact, we grow our grapes organically, without any chemical herbicides; we grow cover crops and use green manure. Also, to keep the bunches cool at harvest time, we usually cover them with the leaves during the stages of ripening, so that they are not subjected to any kind of stress.

- **HARVEST**

The Verdicchio grapes are picked by hand, selecting the very best fruit from each individual vineyard site.

- **VINIFICATION**

We like to use a phrase that explains the philosophy we work with: we employ the simplest vinification in the world, seeking to put into the wine exactly what there is in the grapes.

- **MATURATION**

It remains on its fine lees in stainless steel for approximately 6 months. It is filtered and bottled in March, but it expresses itself to the full after the summer.

- **TASTING NOTES**

A golden yellow, with youthful green highlights. An appealing, lively nose, with notes of yellow-fleshed fruits and attractive floral hints. Vibrant and dynamic in the mouth, with a nice freshness and substantial but not heavy fruit on the middle palate. A long, tangy finish. Persistent.

