



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 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*