



# Andrea Felici

## THE FARM

Verdicchio is at its best only in the Marche, that is, the territory extending from the Adriatic sea to the Apennine mountains, comprising valleys that are in some areas narrow, in others gently sloped, invariably swept by air currents, at altitudes in some cases considerably high above sea level, endowed with extraordinarily favorable daily temperature ranges.

Apiro, draped over a hill at the foot of Mount San Vicino (1479 mt.) at 516 meters above sea level, with a population of approximately 1500 inhabitants, embodies and possesses the most propitious advantages for producing Verdicchio. Boasting a splendid panorama, it dominates an immense green valley, whose slopes are markedly inclined, and bedecked with irregular patches of copses and vineyards, which stud the towering peaks of the Gran Sasso and the Maiella that are silhouetted against the horizon southwards, and against the summit of Mount Catria towards the north. The climate is dry, whereas the average yearly temperature is about 13 degrees centigrade, with consistent air currents the year over and vigorous thermal ranges throughout the summer and the autumn.

And it's here, in the heart of the land of Verdicchio, that year in and year out we continue to cultivate our vineyards with infinitive love and dedication.

Our aim is to produce authentic wines that unfold a tale of our splendid land, and even reveal details of our own persons, of the passion and resolve that have induced us to face untold sacrifices and privations in order to struggle forward, endeavoring constantly to coax maximum benefits from our vineyards, the sum measurements of which amount to a little more than four hectares. The results, to date, have proved to be increasingly encouraging. Public opinion holds our products in high esteem, whereas our wines are on the tables of a considerable number of renowned restaurants.

We are not unaware, however, that the path ahead is long and arduous. For this reason we strive to make progress one year after the other, since Verdicchio, the most exquisite white wine in the world, obliges us to do so.

**Azienda Agricola Andrea Felici di Leopardo Felici**

62021 Apiro (MC) - C.da S.Isidoro, 28

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## PHILOSOPHY

The vineyard is the heart of the entire undertaking. Sometimes it drives us mad, and on other occasions it makes us rejoice. It's there, nevertheless, that we spend a considerable portion of our lives.

We try to comply with its demands and thus allow its personality to emerge, without unwarranted strain or tension. On this account we strive to obtain each year the proper quota of production, thus avoiding excessive falls in yield, aiming constantly at logical development, not only at enhanced sacchariferous content, but also at improved polyphenological ripeness.

We harvest our crop exclusively by hand, placing the clusters in small boxes and pressing the grapes in the spaces of a few hours after they have been removed from the vine. Thus we avail ourselves of one of the most advanced systems of temperature control, which utterly excludes oxygen. The skins of the grapes are kept in contact with the must for 8 hours at a temperature of 10° C, a tactic which obviates, on the one hand, the danger of untimely oxidation, while on the other promoting and fomenting simultaneously the extraordinary olfactory components of genuine Verdicchio.

We produce only two wines: a *cru* and a *cuvée*.

Cantico della Figura is our *cru* and comes from San Francesco's vineyard, one of the most important ones of estate.

While Andrea Felici *cuvée* results from blend of several vineyards of winery.

We allow the wine to mature and mellow in vitrified vats of cement and stainless steel for a period much longer than the minimum prescribed by disciplinary regulations. Finally the wine is enabled to acquire even further refinement by resting in the bottle for a number of months before it is made available to our customers.

The end result is a wine ready for immediate and pleasurable consumption, which is no less exquisite if opened even years later, when its flavor and mellowness will have reached its culmination.

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## VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE 2008



Vintage:	2008
Bottles produced:	20.000
Placed of sale:	<b>May 2009</b>
Grapes:	<i>Verdicchio 100% - cuveé of grapes from selected vineyards</i>
Production per hectar:	9000 kg
Period of grape harverst:	<i>first two weeks of October</i>
Winemaking method:	<i>in stainless steel, cryomaceration at 10° degrees centigrade, in absence of oxygen</i>
Mellowing process:	<i>in inox steel tank</i>
Mellowing in yeast:	<i>3 months</i>
Further mellowing in the bottle:	<i>2 months</i>
Alcohol content:	13%
Total acidity:	5,9
Dry extract:	20
PH:	3,2
Longevity:	<i>6 years</i>
Oenologist:	<i>Aroldo Belelli</i>

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## VERDICCHIO DEI CASTELLI DI JESI CLASSICO IL CANTICO DELLA FIGURA RISERVA 2006



The term "Cantico della Figura" refers to the Church in Apiro dedicated to Our Lady of Mercy, popularly called the Church of the "Figura", since in Apiro - and indeed not only there - the small shrines or niches containing a statue or painting or fresco of the Virgin Mary or a saint, are called "figure" or "figurette".

The church of "The Figura" represents for the citizens of Apiro a center of devotion, which they are wont to visit seeking assistance and protection when they are about to undertake a long journey or negotiate an important business transaction. The appellation, then, intends to be a tribute to the icon of our extraordinary homeland.

Vintage:	2006
Bottles produced:	5.000
Placed of sale:	<b>December 2008</b>
Grapes:	Verdicchio 100% - single vineyard cru
Production per hectar:	8000 kg
Period of grape harverst:	first two weeks of October
Winemaking method:	cryomaceration at 10°degrees centigrade, in absence of oxygen, fermentation on peels
Mellowing process:	in vitrified cement
Mellowing in yeast:	12 months
Further merllowing in the bottle:	6 months
Alchool content:	13,5%
Total acidity:	6,5
Dry extract:	25
PH:	3,3
Longevity:	15 years
Oenologist:	Aroldo Belelli

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## Madonna del Lago's Vineyard

<b>Name Of Vineyard:</b>	<i>Vineyard Madonna del Lago</i>
<b>Town :</b>	<i>Apiro (Macerata)</i>
<b>Subdivision:</b>	<i>Contrada San Francesco</i>
<b>Area extension:</b>	<i>20 hectares</i>
<b>Mean altimetric level:</b>	<i>400 mt. above sea level</i>
<b>Exposure:</b>	<i>East</i>
<b>Characteristics of soil:</b>	<i>Medium soil density with calcareous prevalence with noticeable pebble content</i>
<b>Age of vineyard:</b>	<i>3 years</i>
<b>Cultivating method:</b>	<i>Espalier</i>
<b>Pruning method:</b>	<i>Guyot</i>
<b>Density of plants:</b>	<i>4.000 vine stocks per hectare</i>
<b>Period of grape harvest:</b>	<i>First half of October</i>

## San Francesco's Vineyard

<b>Name Of Vineyard:</b>	<i>Vineyard San Francesco</i>
<b>Town :</b>	<i>Apiro (Macerata)</i>
<b>Subdivision:</b>	<i>Contrada San Francesco</i>
<b>Area extension:</b>	<i>1,5 hectares</i>
<b>Mean altimetric level:</b>	<i>400 mt. above sea level</i>
<b>Exposure:</b>	<i>South-east</i>
<b>Characteristics of soil:</b>	<i>Medium soil density with calcareous prevalence with noticeable pebble content</i>
<b>Age of vineyard:</b>	<i>Forty years</i>
<b>Cultivating method:</b>	<i>Espalier</i>
<b>Pruning method:</b>	<i>Double Guyot</i>
<b>Density of plants:</b>	<i>2.500 vine stocks per hectare</i>
<b>Period of grape harvest:</b>	<i>Second half of October</i>

## Cà di Chiocco's Vineyard

<b>Name Of Vineyard:</b>	<i>Vineyard Cà di Chiocco</i>
<b>Town :</b>	<i>Apiro (Macerata)</i>
<b>Subdivision:</b>	<i>Contrada San Francesco</i>
<b>Area extension:</b>	<i>1 hectare</i>
<b>Mean altimetric level:</b>	<i>500 mt. above sea level</i>
<b>Exposure:</b>	<i>East</i>
<b>Characteristics of soil:</b>	<i>Sandy, with prevalence of pebbles</i>
<b>Age of vineyard:</b>	<i>25 years</i>
<b>Cultivating method:</b>	<i>Espalier</i>
<b>Pruning method:</b>	<i>Double Guyot</i>
<b>Density of plants:</b>	<i>2.500 vine stocks per hectare</i>
<b>Period of grape harvest:</b>	<i>First half of October</i>

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## **THE GRAPE HARVEST OF 2006**

The grape harvest of 2006 was for us an excellent one, characterized by smooth and dependable circumstances, and by the best of well-balanced mellowing.

The vines budded regularly and homogeneously within the average historical mean, late by only three days as compared with the sprouting of the previous year. The basic spring temperature slowed the growth of the buds and the blooming stage by approximately a week, such delay having been adequately offset and compensated by the propitious return of good weather. Full normality was again reached, therefore, with the closure of the clusters and the beginning of the darkening, which, in turn, was four days late as compared with the 2005 process, while remaining, nevertheless, within the plurennial mean.

In our vineyards we had no problem whatsoever with downy mildew, that is peronospera, or with powdery mildew, otherwise known as oidio, thanks to a constant thermic range and excellent ventilation. The month of August was characterized by an alternation of sunny days and cloudy skies, with several welcome showers. Such a situation slowed noticeably the ripening process, and likewise delayed various phases of the harvest itself. The final ten days were all sunny. In fine, all the pre-harvest analytical projections were convergent and coherent. Our harvest ran from October 9 to 15, uninterrupted by rainfall, whereas the vineyard temperature oscillated between 9 degrees centigrade during the night, and 19° during the day.

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## THE GRAPE HARVEST OF 2008

In Marche region autumn and winter showed frequent rains, which favored a complete restore of water reserve. Those conditions lasted the whole spring and first sunny days began on July together with several strong storms and also some hail.

Vegetative resumption arrived regularly, that means 8 days later than 2007. Vines budded regularly and homogeneously. After this vegetative cycle followed a very humid period, that favored spreading of *peronospora* and *oidium*. Some of the vineyards located in lower valley suffered and resulted in lost part of the harvest. Only those wineries that defended with lot of care vineyards could antagonize attacks of those diseases.

July and August had sunny and windy days, with temperatures usually over the average and with no showers.

Thermal excursions and rains of September restored beginning of harvest time to average of last years, in fact harvesting of precocious varieties begun between end of August and early days of September, followed by Merlot and Pecorino. The main part of harvest was concentrated in last week of September, when Verdicchio, Sangiovese, Maceratino, Biancame, Cabernet and Passerina have been harvested in the same days.

Globally in the whole region estimated growth of 25% at early days of September drastically decreased to a 15% of growth respect to last campaign, with a wine production around 870.000 hectoliters.

Qualitatively, 2008 has been an excellent vintage, with analytical responses that confirmed outstanding performance of aromatic range and a good grapes/wine yield, respect to the average of last years.

Fermentations have been regular and quality of wine resulted more than good, with some excellent peaks.

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