



Estate awarded with
Azienda Slow from 2014 to date.

**Vintage 2012, 2013, 2014,
2015, 2016, 2017:**
2 bicchieri rossi

Vinatge 2012, 2013:
Slow Vino Quotidiano

APPELLATION

Verdicchio dei Castelli di Jesi
DOC

GRAPES / Production Area

Verdicchio 100% / Apiro

HARVEST

End September

LONGEVITY

6 years

TOTAL ACIDITY

6,5

ALCOHOL

13 %

SOIL

Sand and Clay

PRODUCTION

60.000 bottles

Andrea Felici Classico 2018

A blend of young and older vineyards (6/7 and 35 years old vines in average respectively).

Winemaking method: few days on the skins

Aging on yeasts: 3 months.

Ageing process: In stainless steel tanks. 2 months in bottles before being released into the market.

About the 2018

The 2018 vintage was probably one of the best vintages since 2006. We had a lot of rainfalls at Spring time followed by a hot Summer. The high level of humidity has favored both downy mildew and powdery mildew and required a special attention in the management and treatment of the vineyards.

Luckily during the summer, we had important thermal excursions that allowed a slow ripening of the bunches.

The harvest began, as usual, in the third week of September.

As for the quality: even if the Autumn rains have favored the botrytis, the following sunny days 'cured' everything giving us very high-quality grapes.