



**Estate awarded with the
Slow wine prize in both '14 and '15**

Vintages 2012, 2013:
2 red glasses,
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 2016

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 2016

General weather condition all over thru the year:

- A dry spring with warm temperatures, a bit above the average for the period which anticipated the budding.
- The summer season brought more rain with numerous thermal oscillations. This was followed by hot weather, interspersed with more cold and rainy days, during which the temperature dropped below the seasonal average. This thermal oscillatory trend has slowed down the ripening process of the grapes which was good, but at the same time small outbreaks of botrytis appeared on the bunches.

The harvest started on the 20th September and we immediately selected the best grapes.

After a few days, the temperature increased and helped to bring to correct maturation the grapes left on the vines. In this period warm days were followed by cool nights with very large thermal excursions.

This allowed us to pick healthy grapes, preserving a great level of acidity and arresting the development of botrytis. The result was in berries characterized with an elegant sugar maturation.

The harvest lasted longer than normal, due to some rainy days and it ended in mid-October.