



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 2015

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 2015

A very interesting vintage that will give us a wine with great equilibrium.

The meteo aspect was characterized by a hot July, with constant daily temperatures above 30 degrees, followed by great night temperature excursions that are typical in this area.

August was in average with some good refreshing rain showers. Different days of rains at the beginning of September have slowed down the maturation process.

After this rainy period a good set of sunny days allowed us to start and complete the harvest bringing in the cellar fantastic and perfect grapes.