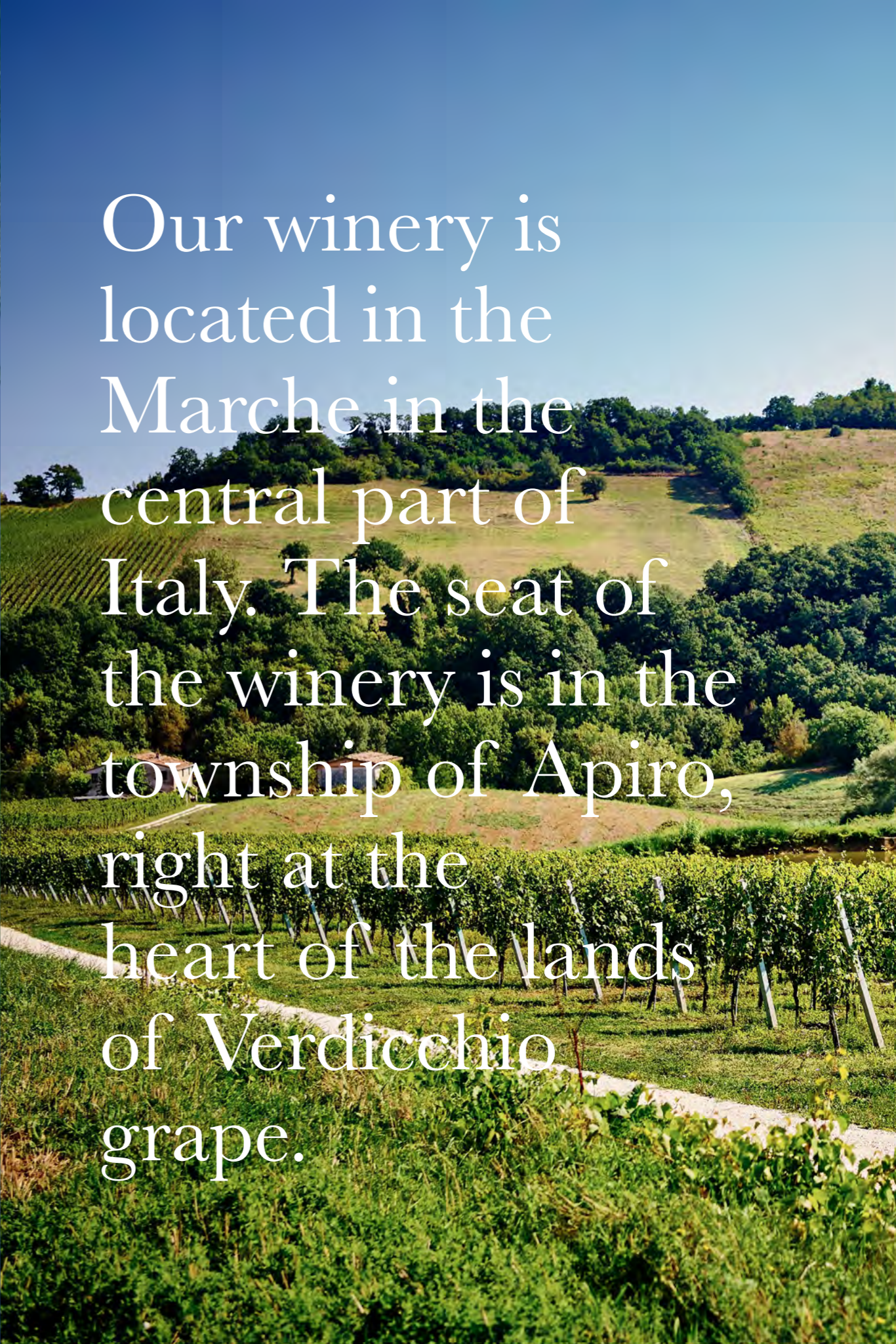




*Andrea Felici*



Our winery is located in the Marche in the central part of Italy. The seat of the winery is in the township of Apiro, right at the heart of the lands of Verdicchio grape.







Apiro, Lake Vineyards.



Apiro, the Forest Vineyards.

Apiro, Lake Vineyards.



We are a small, family-owned winery.  
We meticulously follow every phase of work  
in the vineyards and cellar

#### **About Us**

Between Apero and Cupramontana, right at the heart of the lands of Verdicchio, we have been devoting our utmost care to our vines for generations. We strive to make true wines, telling the story of our wonderful land and, to some extent, of us personally, of our passion, and of our determination, by which we have made so many sacrifices and a few privations to go on and always try to get the best from our ten hectares of vineyards.

We have made it, at last, or so it seems. Critics praise us and our products are included in the wine-list of several important restaurants.

But there is still a long way to go, as we know. This is why we make one small step ahead every year, as Verdicchio, the world's greatest white grape, demands.





4th Generation Winemaker.  
Today: Leopardo Felici, Andrea's son.







## **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. 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.

Our winery produces only two types of wine, namely a Cru and Cuvee. The "Cantico della figura" is our Cru, which proceeds exclusively from grapes grown in San Francesco's vineyard, one of the most important components of our farm. Our Cuvee, conversely, called "Andrea Felici" is made from a blend of grapes harvested in various other vineyards on our farm.

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.

Our aim is to make available high-quality wines, characterized by long life, typicality and distinctiveness, that induce the consumer to exercise keen sensorial perceptivity and profound reflexion, thereby not only gratifying his palate, but likewise generating a deeply emotional experience.

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.

We spend a considerable portion of our lives in the vineyard. We try to comply with its demands and thus allow its personality to emerge.





There are no fixed rules because everything depends on nature and on the needs of the vines. What we constantly do is to preserve the ecosystem and the biodiversity to maintain a natural equilibrium (homeostasis).



The terrain  
limestone clay  
gives complexity  
and characterizes  
elegance and  
minerality.

### **Territory**

Verdicchio only gives its best in the Marche region, between the Adriatic sea and the Apennine mountains, in sometimes narrow, sometimes softly sloped valleys, always swept by a gentle breeze, sometimes at considerable altitudes characterized by wide temperature ranges.

The territory of Apiro ensures its best expression: located on a hill at the feet of Mount San Vicino (m 1479), at an altitude of 516 m above sea level, it has just more than 1500 inhabitants.

The landscape is wonderful, a green valley with tilted slopes, covered with beautiful woods and vines, marked by the high peaks of Gran Sasso and Maiella that stand out towards the horizon, in the south, and towards the top of Mount Catria, in the north.

The climate is warm and temperate with generous rainfall throughout the year. The mean temperature is 13 degrees centigrade with a constant breeze throughout the year, and a wide temperature range in the summer and autumn.



Apiro, the Forest Vineyards.







Apiro has one of the area's highest coolest microclimates: cool breezes from the sea (Adriatic) and the mountain (Appennino), very favourable daily temperature ranges.

### **Vines**

Verdicchio, the King of White Wines, a Red Wine disguised as a White one. Its origins are lost in centuries, but then converge into the only land where it can always give its best. It is a strong, full-bodied variety of grapes, which tends to late ripening and favours well-exposed hilly regions and calcareous-clayey soils, preferably not too dry. It has excellent sugar-development properties and good maintenance over the acidity contents, also in very hot years, thanks to its ripening process, which is always slow and progressive.

The wine is very well recognizable, with its green tones and its perfumes, sometimes almost salty, its powerful mineral notes and its almond-like backtaste, as well as a rare ability to sustain long bottle ageing with excellent results.

High acidity, great ageworthy white wine.





Apiro, Lake Vineyards.



Apiro, Cantico della Figura Vineyards.



Harvest is done by hand.



Apiro, Lake Vineyards.



Apiro, the Forest Vineyards.





Compost manure





Wines



**Classico superiore Andrea Felici - Verdicchio dei Castelli di Jesi**  
A Cuvée of young and older vineyards.



**Vigna Il Cantico della Figura - Castelli di Jesi Verdicchio riserva classico**  
A single vineyard CRU, from “Il Cantico della Figura” vineyard, from 50 years old vines.

The wine is the purest expression of the vineyard.

*Leopardo Felici*

Azienda Agricola **Andrea Felici**

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