



TENUTA DELL'UGOLINO LE PIAOLE

certified organic*

Tenuta dell'Ugolino was created in 1983 by Costantino Petrini and is one of the small band of independent wine-making domaines in the Marche hills—hills that run up from the Adriatic plain to the Apennines summit, made of a thick layer of limestone from when these hills were once a seabed. This soil, combined with oceanic winds funneling up the east-west valleys and the diurnal shifts thanks to the mountains, enables the Marche, and now Costantino's son, to make one of the great wines of Italy: Verdicchio.



VINEYARD

- Site:** Just over 30 acres of vines in three sites in the middle of the Castelli di Jesi appellation, the largest of which is their Le Piaole Vineyard.
- Soil:** Sedimentary limestone with silica, pebbles and sand.
- Vines:** The vines for all parcels are 15 years of age and facing south-southwest. All hand harvested. *Certified organic in Italy by Valoritalia, but not in America by the USDA.
- Varieties:** Verdicchio.

CELLAR

- Élevage:** Ferments typically are about half spontaneous and half started with neutral yeast. Aging in stainless steel over winter and then in bottle for a minimum of two months prior to release.
- Production:** ~6,000 cases.
- Profile:** Le Piaole (*le-pi-olay*) is the mainstay of the estate. Elegant, racy, salty, at once both easy yet serious and above all fresh, this is a terrific seafood wine.
-