

# Tenuta dell'Ugolino

## Verdicchio dei Castelli di Jesi



### The Wines

- *Maltempo*: Maltempo is Ugolino's sparkling Verdicchio, named after a little river that runs by the vines in Castelplanio. The name translates as bad weather, but it had a positive connotation because there was once a mill on this watershed, and if the watershed got a little angry and agitated, that meant more power for the mill!

The wine is made in tank via the Charmat method, whereby the secondary fermentation takes place in tank and the natural CO<sub>2</sub> is captured in the wine. The grapes come from 3 hectares or 7.5 acres in Castelplanio averaging 15 years of age and are harvested in stages by hand. Production averages 900 cases annually.

- *Le Piaole*: Verdicchio. The mainstay of the estate, this comes from all three vineyards. Ferments typically are about half spontaneous and half started with neutral yeast. Aging is in stainless steel over winter and then in bottle for a minimum of two months prior to release. Production averages 6,000 cases.
- *Vigneto del Balluccio*: Verdicchio. The estate's cru, a 1.5 hectare or 3.7 acre parcel on the winery grounds in Castelplanio. Ferments are spontaneous, aging is in stainless steel over winter and into the summer, with a minimum of five months of bottle age prior to release. Maximum production is 800 cases.