

Tenuta dell'Ugolino

Verdicchio dei Castelli di Jesi



Tenuta dell'Ugolino was awarded *Moneta* by Slow Wine 2026 (*Moneta* = awarded to wineries whose wines express excellent quality and an excellent quality/price ratio).



Verdicchio dei Castelli di Jesi Classico Superiore Le PIAOLE 2024

The Tenuta dell'Ugolino is now run by Andrea Petrini and his two stepsons, Gabriele and Matteo, farm their fourteen hectare under certified organic methods. They make several bottlings of Verdicchio, of which their la Piaole is their main cuvée. The 2024 version is excellent on both the nose and palate, with the bouquet hopping from the glass in a mix of fresh lime, tart pear, intense limestone minerality, white flowers and just a hint of green olive in the upper register. On the palate the wine is bright, full-bodied, crisp and complex, with a beautiful core of fruit, excellent mineral drive and grip, lovely balance and a long, vibrant finish. This is gorgeous Verdicchio and truly deserves to be bottled under natural cork, as it clearly has the structure and acid spine to age long and gracefully and deserves a closure designed for such. Fine juice. 2026-2040+.

91+ pts- John Gilman, View from the Cellar, April 2026

Le PIAOLE 2024 - awarded "Bere Bene" or excellent price/quality ratio by Slow Wine 2026

Verdicchio dei Castelli di Jesi Classico Superiore Le PIAOLE 2022

Good full pale yellow. Aromas of white flowers, citrus fruit and herbs on the inviting nose. Fresh, long, bright and lemony, with flavours that are similar to the aromas, this is lovely. Drinking window: 2024-2030.

92 pts- Ian D'Agata. Terroirsense.com, February 2024