

Campanelli

Italy - Marche - San Paolo di Jesi AN



campanelli

Ownership/Founders Campanelli family

Start of Activity 2021

Vitiviniculture Organic

Hectares 10

Bottles produced 15.000

VERDICCHIO CLASSICO SUPERIORE DEI CASTELLI DI JESI FOLLONICA

100% Verdicchio

Production area: vineyard in the Follonica district, in the municipality of San Paolo di Jesi, 250 metres above sea level, with north-east exposure

Terrain: sottosuolo di pietra arenaria molto friabile ed ha una composizione di medio impasto "leggero", con buona presenza di limo e sabbia

Harvest: manual

Vinification: whole cluster pressing, static decanting, fermentation with indigenous yeasts in concrete tanks

Refinement: on fine lees for 7 months in concrete, then a further 12 months in the bottle before sale

Alcoholic Grade: 13% vol



A reality in its infancy, born from the passion for the territory of Francesco, who in 2021 decided to dedicate himself to the wine business and transform the family's small agricultural company. Hence the decision to plant a new vineyard on his own land, purchase an already productive one and take over both the premises and the vineyards of a small winery in the area. This is how Campanelli Vini was born, a project aimed at investigating the geological and pedoclimatic peculiarities as well as the characteristics of Verdicchio in the Castelli di Jesi area. A promoter of an association of producers working on a zoning project, Francesco has set up production on a line of different crus, named after the contrada of origin of each vineyard and located in different municipalities: currently San Nicolò in the municipality of San Paolo in Jesi, Palombare in Serra San Quirico and San Michele in Cupramontana.