CUZZIOLGRANDIVINI

Campanelli

Italy - Marche - San Paolo di Jesi AN



VERDICCHIO CLASSICO SUPERIORE DEI CASTELLI DI JESI PALOMBARE

100% Verdicchio

Production area: vineyard in the Palombare district, in Sasso di Serra San Quirico, between 370 and 330 metres above sea level
Terrain: sottosuolo di marne e pietra arenaria, medio impasto composto da argilla e calcare con presenza di intercalazioni sabbiose sempre più significative man mano che si scende verso il basso
Harvest: manual
Vinification: whole cluster pressing, static decantation, fermentation with indigenous yeasts in cement vats
Refinement: on the lees in cement with frequent batonnage for 7 months and then at least 9 months in the bottle
Alcoholic Grade: 14% vol

campanelli

Ownership/Founders Campanelli family
Start of Activity 2021
Vitiviniculture Organic
Hectares 10
Bottles produced 15.000



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.