UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

Castelli di Jesi Verdicchio DOCG Classico Riserva

Plenio

Verdicchio 100%

The name of the wine, from the Latin Plenum, is intended to suggest the characteristics of fullness, complexity and structure. It is a wine to be appreciated for its lingering persistence and for its richness of perfumes and aromas, which combine with the elegance of great whites to make it a unique wine. The first few years were produced from a plot in the Villa Bianchi vineyard, but now Plenio is the product of vines grown at higher altitude, in one of the areas historically regarded as more suitable for the production of Verdicchio, near the picturesque village of Cupramontana.

General Characteristics

DENOMINATION
Castelli di Jesi Verdicchio DOCG Classico Riserva

GRAPE VARIETIES
Verdicchio 100%

AREA OF PRODUCTION
Marche, Verdicchio Hills

VINEYARD
The vineyard was planted in the early 90s, and is situated at about 250-350 meters above sea level, with an east-facing aspect. The soil, which derives from formations from the pleiocene-pleistocene era, is characterised by being very deep clay loam, with fairly poor fertility and therefore extremely suitable for the production of quality wines.

YIELD PER HECTARE
The yield is in the region of 7-9 tons per hectare.

HARVEST
The harvest is carried out by hand, with the grapes collected and transported in boxes. Normally it takes place on the borderline between the end of September, first ten days of October, when the grapes have reached an optimum balance between acidity and sugar content.

VINIFICATION
After a soft pressing, the prime must is rapidly cooled and then goes through static decantation. Fermentation takes place a part (60%) in temperature-controlled stainless steel tanks, and the rest (40%) in 5000 litre oak casks. About 10-15% of the total volume of the wine undergoes a malolactic fermentation.

AGING
The ageing stage lasts about 12 months, during which the wine remains in contact with its own fermentation yeasts. Plenio completes its ageing with a further 6 months in bottle.

AVAILABLE FORMATS
75 cl bottle

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