

# Montecappone Verdicchio Classico

## THE FACTS

**COUNTRY:** Italy

**REGION:** Marche

**APPELLATION:** Castelli di Jesi Classico

**CEPAGE:** 100% Verdicchio

**WINEMAKING:** Fermentation in stainless steel. The wine then rests on the lees for 3-4 months before bottling.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** The wine rests on the lees for 3-4 months before bottling

## THE STORY

Owned by the Bompreszi-Mirizzi family (owners of the famous wine shop in Rome called Enoteca Tuscolana), Montecappone lives on the central Eastern coast of Italy in the Marche wine region. They produce white wines from the Verdicchio grape and a red blend of Montepulciano and Sangiovese. Led by winemaker Lorenzo Landi, the property covers 54 hectares of vineyards and 12 hectares of olive groves. The focus in the vineyard centers on low yields, careful selection of grapes, and respect for this beautiful land.

## THE ADJECTIVES

**OVERALL:** Delicate & Nuanced

**AROMAS / FLAVORS:** White peach, hawthorn and thyme on the nose.

**MOUTHFEEL:** Medium-bodied with a crisp, elegant finish.

## THE SELLING POINTS

"A tremendous bang for your buck" - Eric Guido, Vinous

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** Cacio e pepe, shellfish, seafood, as an aperitif

