

ANDREA FELICI VERDICCHIO DEI CASTELLI DI JESI



100% Verdicchio. Bright straw yellow with golden green hues. Rich and elegant aromas of lemon zest, yellow fruit, wild flowers, wild herbs and tea leaves, with light mineral nuances of flint. Savory and creamy with flavors of white peach, apple and lemon alongside mineral and saline accents. Energetic, vital and structured. Lean, fresh, vibrant and rich in mineral nuances. Pair with seafood appetizers, white meat, fresh cheese, steamed shellfish and quiches. Organic.

From the municipality of Apiro in the province of Macerata, in the heart of the Verdicchio region in Marche, Italy. Apiro is ideally placed on the foothills of Mount San Vicino. The landscape is wonderful, a green valley with rolling hills, covered with beautiful woods and vines, marked by the high peaks that stand out to the north and south. The fruit is from 25 acres of various vineyards on the Felici farm, from 10-40-year-old vines. The vineyards are 500-600m above sea level; 600m is the highest in the appellation. The soil is sand and clay. Organic viticulture. The grapes are harvested by hand. Careful selection of the bunches and destemming. Soft pressing. Fermentation in concrete vats and stainless steel tanks. About half the harvest is macerated a few days on the skins during fermentation. Malolactic fermentation does not take place. Aged on its lees for 6-12 months, with 6 staggered bottlings taking place. Aged in bottle 2 months.

The estate was founded by Andrea Felici, who began estate-bottling his wines in 2003. His son Leopardo took over in 2007, after spending time as a sommelier in fine dining restaurants. When he returned he and his father began converting the vineyards to organic farming. Today it is a 37 acre estate. The azienda remains a family project, united in pursuing the dream of creating a wine with aging potential which, even after many years, continues to show its own identity. To achieve this high quality, they avoid excessive yields, harvest by hand, and age for significantly longer than the appellation requirements. In 2020 Leopardo was awarded 'Italy's Best Winemaker' by the Gambero Rosso Guide. *"Leopardo Felici has a great hand with the Verdicchio grape, producing two of the Marche's best white wines. Clearly, the vineyard location in the cool-climate, hilly area between Apiro and Cupramontana is a big help, as the wines have high natural acidity, a strong mineral overlay and wonderful clarity. But strong viticultural and winemaking skills also play a role. . . Andrea Felici is a name to watch in Italian wine circles."* - Antonio Galloni

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

ANDREA FELICI
VERDICCHIO DEI CASTELLI DI JESI
100% Verdicchio. Rich & elegant aromas of lemon zest, yellow fruit, wild flowers & herbs, tea leaves & mineral nuances of flint; savory & creamy; flavors of white peach, apple, lemon, mineral & saline accents; energetic & structured; lean, fresh, vibrant & rich in minerality. Organic.

Shelf Talker:

ANDREA FELICI
VERDICCHIO DEI
CASTELLI DI JESI

100% Verdicchio. Bright straw yellow with golden green hues. Rich & elegant aromas of lemon zest, yellow fruit, wild flowers, wild herbs & tea leaves, with light mineral nuances of flint. Savory & creamy with flavors of white peach, apple & lemon alongside mineral & saline accents. Energetic, vital & structured. Lean, fresh, vibrant & rich in mineral nuances. Pair with seafood appetizers, white meat, fresh cheese, steamed shellfish & quiches. Organic.

AN EASTERLY WINE SELECTION