

# LUCCHETTI

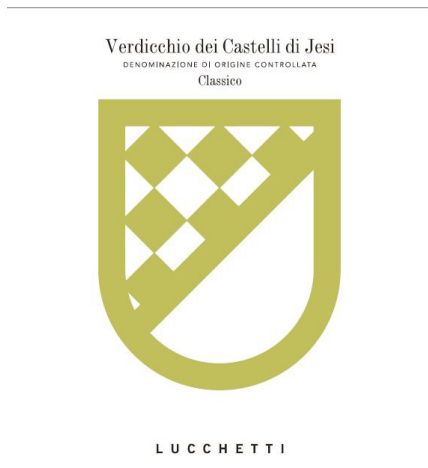
VERDICCHIO, LE MARCHE, ITALY

## ABOUT THE WINERY



Mario Lucchetti began in the 1980s with the first acres of **Lacrima di Morro d'Alba**, one of the local indigenous varieties in this rural area of Le Marche in the province of Ancona, not far from the town of Jesi. His passion focused on restoring the importance of the area's native varieties.

In recent years, Mario's son Paolo completed his degree in enology and is now working side by side with his father to carry the family tradition into the next decades. Annual production remains well under 10,000 cases per year.



## LUCCHETTI VERDICCHIO DEI CASTELLI DI JESI CLASSICO

Dry, bright and vibrant, with plenty of fresh citrus fruit and saline mineral notes. An ideal introduction to Verdicchio, the indigenous grape of Le Marche.

## WINEMAKING

EXPOSURE: SOUTHEAST EXPOSURE  
TRAINING SYSTEM: GUYOT  
VINES: 10-15 YEAR OLD VINES  
SOIL: MEDIUM DENSITY CLAY  
HARVEST: HAND HARVESTED, MID-SEPTEMBER  
MACERATION: 8 DAYS  
FERMENTATION: STAINLESS STEEL  
AGING: 3 MONTHS STAINLESS, 3 MONTHS BOTTLE  
MALOLACTIC: NO

## TECHNICAL INFORMATION

FORMAT: 750ML  
ALCOHOL: 12.5%  
BLEND: 100% VERDICCHIO  
APPELLATION: VERDICCHIO | LE MARCHE



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