



The Vignamato winery is a 9 hectares estate located in San Paolo di Jesi (le Marche Region), in a territory boasting a thousand-year tradition of vine-growing and wine-producing.

The business was founded at the end of the 1950s, by enthusiastic vine-dressers Amato Ceci and wife Maria, who started up the production and marketing of the wine.

Their experience and enthusiasm have led their son, Maurizio, assisted by his wife, Serenella, to continue in his parents' footsteps and to start a careful selection of all the company's products.

The vinification of the white wine combines tradition with modern production technology in order to best exalt the characteristics of the Verdicchio, whilst the red wine is vinified following traditional methods.

The family has always distinguished itself for its determination in producing quality wines, with an excellent price-quality ratio.

## Antares

**Verdicchio dei Castelli di Jesi  
DOC (of controlled origin)**

From the oldest vines, we choose to take our clones from those plants with fewer bunches of grapes, in order to avoid a too compact fruit.

The grapes are left on the vines until the beginning of November, when they are harvested, and laid out on a trellis for 6-10 weeks.

The first must obtained from the gentle pressing is then fermented and refined in *barriques* for about 10-12 months. The maturation is completed with 4-6 months in bottles, in a temperature- controlled environment.

**Appearance:** deep golden yellow colour, with copper hues

**Aroma:** ethereal, intensely floral.

**Flavour:** sweet, harmonious and smooth, with a characteristic aftertaste.

**Food accompaniments:** dry cakes and biscuits, fruit tarts and pies.

Provides a perfect accompaniment to ditch cheeses and honey.

**Serving temperature:** 14°C

