



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.

## Vignamato

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

Vignamato is the wine, which represents the fruit of the most carefully chosen vineyards of the estate.

Particular care is taken over the quality of the vineyards. The harvest of the best bunches of grapes is carried out in various steps, exclusively in small crates.

From the soft-pressed grapes, about 50% of first must is collected. After static decantation, the first must ferments at controlled temperatures with carefully chosen yeasts, and rests on the lees until spring. The bottled product retains its marvellous patrimony for several years.

**Appearance:** straw yellow with green hues.

**Aroma:** fruity with hints of floral, complex.

**Flavour:** dry, smooth with hints of ripe fruit, peach, apple...

**Food accompaniments:** classic wine for shellfish and sapid dishes such as oven-cooked or roast fish. Provides an excellent accompaniment to egg pastas and white meats, typical Marche dishes.

**Serving temperature:** 12-13°C

