

TUTTO



AJOLA

Orvieto, Umbria

Ajola is a small farm situated in the rolling hills outside Orvieto, at the crossroads of Umbria, Lazio and Tuscany. Here, Jacopo Battista farms three and a half hectares of vines up to seventy five years old planted over sandy loam of volcanic origin. Facing east at some 440 metres above sea level, the situation lends a fresh, fragrant character to the wines. Recently, Jacopo has also begun farming a further hectare and a half of Procanico and Ansonica from old vineyards closer to Lago di Bolsena, where the volcanic soils are made up of black sand and stones.

Having worked for many years for Gianmarco and Clementine of Le Coste, Jacopo started Ajola in 2012 born both out of a respect for the way the land was tended by the contadini of old and a desire to contribute to a new generation of regenerative farming in the area.

At time the vineyards had been neglected for decades and he spent several years nurturing the plants back to life, replanting and grafting from old massale cuttings. He has worked organically from the outset, treating the vines with just a small amount of copper and sulphur and preparing various herbal teas to boost their health.

In the cantina he experiments with various vessels to gain an understanding of the best way to express the region's grapes and landscapes. Pure, nourishing and very much alive, Jacopo's wines make for compelling drinking, offering a true taste of these hills and the wonderful grape varieties which call them home.

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AJOLA BIANCO
2019

A maceration of Procanico, Malvasia Toscana, Verdello and Drupeggio from forty five year old vines planted over sandy loam in Orvieto. This was fermented on the skins for two weeks, before six months of ageing in large chestnut casks. Deep gold in colour, the nose is thick with minerals and spice, while the palate pairs plush stone fruits with firm tannins and an appetising bitterness. A wine that screams for a nice piece of pork on the barbecue.