Τυττο



Cupramontana, Marche

LA DISTESA

Corrado Dottori's family has tended vines in San Michele near the town of Cupramontana in the Marche for three generations.

The rolling hills at around three hundred metres above sea level, firm clay-limestone soils and that all-important fluctuation between temperatures day and night found here provide the perfect conditions for growing the region's fascinating local grapes.

Across the seven hectares of vineyards, biodiversity is both championed and cherished, you'll find fava beans, peas, alfalfa, wild mint and more in between the rows of vines, providing diverse surroundings in which the plants thrive. The focus on attaining pure, characterful fruit through organic viticulture and low yields.

As you would expect from such an earnest grower, the approach in the cantina is honest to say the least and Corrado's pure, nourishing wines are our favourites in the region and amongst Italy's very best.

LA DISTESA Cupramontana, Marche



BIANCO VENTITRE 2023

After a difficult harvest that saw Corrado lose eighty percent of his grapes, he picked what he could and harvested with neighbours who farm organically in the region. A blend of Verdicchio and Trebbiano from vines young and old planted over clay and limestone, the grapes were pressed directly to concrete until the following spring. A beautiful shade of gold in the glass, its salty, nutty and resolutely savoury character makes it very much suited to the cooler months.