

TUTTO



LA DISTESA

Cupramontana, Marche

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 320 metres above sea level, constant sunshine, firm clay-limestone soils and that all important fluctuation between temperatures day and night found here provide the perfect conditions for the growing of the Verdicchio grape.

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 vines thrive and also the raw materials for the biodynamic preparations used.

Vineyard work is fantastic, with a 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 the resulting wines are amongst Italy's very best.

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GLI EREMI
2017

Verdicchio from a fifty year old vineyard exposed full south in the heart of the San Michele cru. The area was once a sea and Corrado believes that the shimmering minerality and saltiness you find in wines from here can be attributed to this. The wine is given a direct press and spends a total eighteen months on its lees in old oak casks where it gains wonderful texture and complexity. This was an extremely hot and dry vintage for Corrado and though this is a powerful Gli Eremiti, his tireless work in the vineyard means that as always, balance and complexity are the hallmarks here.