

TUTTO

LA DISTESA

Cupramontana, Marche



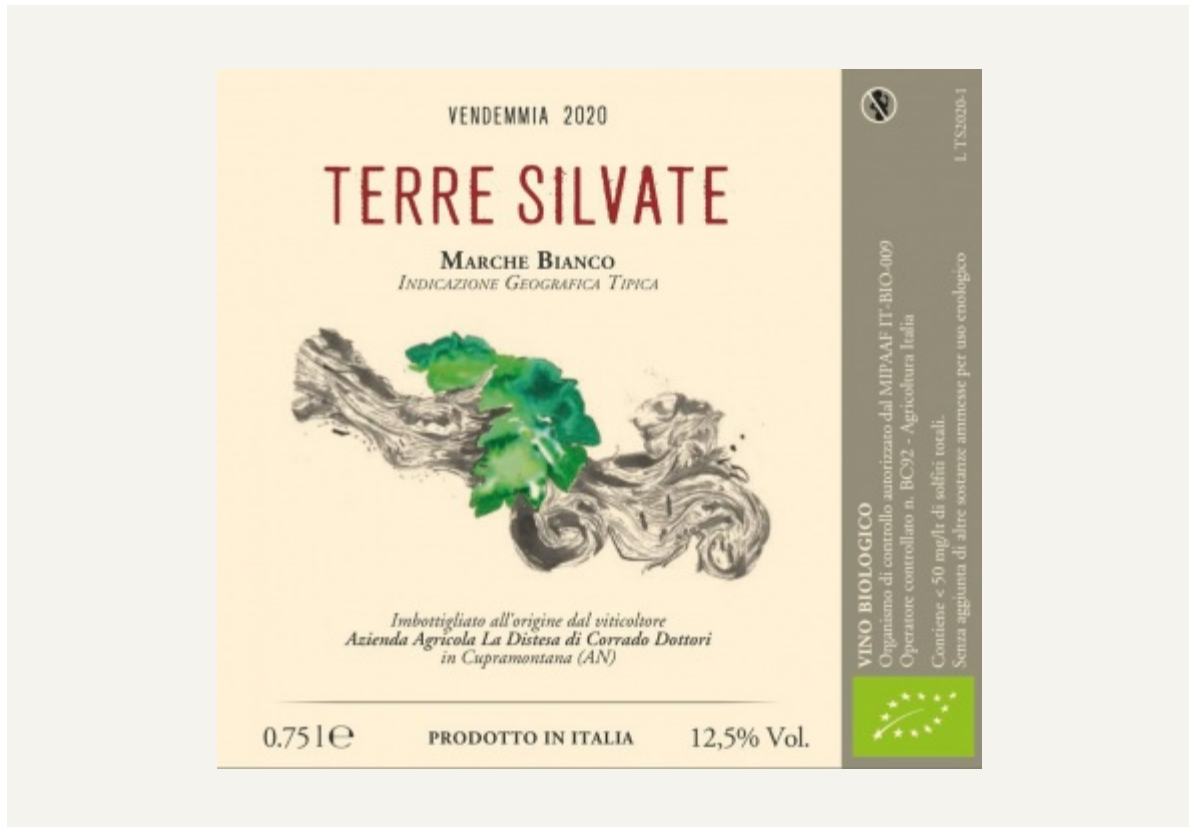
Corrado Dottori's family has tended vines in San Michele near the town of Cupramontana in the Marche for three generations.

The rolling hills at around 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.

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TERRE SILVATE
2024

This wonderful Verdicchio comes from vineyards planted over clay and limestone in the hills outside Cupramontana. The wine is fermented and aged in old concrete vats and while the majority is given a direct press, around twenty percent sits on skins for a few days, lending a little flesh and grip. From a cooler vintage, this has a delicate perfume of almonds and brine and a gentle hint of salt and bitterness, which bring refreshment and intrigue.