



VINITY
WINE COMPANY

Campanelli Azienda Vinicola Verdicchio dei Castelli di Jesi "Le Contrade"

Overview

- Le Contrade ("The Districts") is Francesco Campanelli's brilliant introduction to the project — a "greatest hits" cuvée blending his headline vineyard Cerrete with balances from his stars Palombare, San Michele, San Nicolò, and Follonica. Hand-picked in crates, whole-bunch pressed, fermented with native yeasts, and aged on the lees for crisp citrus, cut-grass freshness, salty almond, and the unmistakable Marche mineral snap.

Appellation: Verdicchio dei Castelli di Jesi Classico Superiore D.O.C.

Varietal: 100% Verdicchio

Type: White, dry

Winemaking and Vineyard Notes

Harvest: Typically mid-to-late September

Vineyard: Single-cru parcels blended: San Nicolò (San Paolo di Jesi), San Michele (Cupramontana), Palombare (Serra San Quirico), Cerrete (San Paolo di Jesi)

Elevation: Ranging from 160 meters (San Nicolò, closest to the Adriatic) to over 370 meters in the higher cru sites

Soil Composition: Clay and limestone matrix with variable sandy components; subsoils range from marl to sandstone

Harvest: Hand-picked in boxes.

Vinification: Soft pressing of whole bunches with removal of only the free-run must, static decantation, fermentation with indigenous yeasts.

Aging: Aging on the fine lees in concrete for at least 3 months.



Tasting Notes

Color: Straw yellow with subtle greenish reflections.

Bouquet: Fresh and expressive with notes of white flowers, elderflower, citrus (lemon, grapefruit), cut grass, and green apple. Signature Verdicchio hints of bitter almond and flint mineral emerge with air.

Palate: Crisp and vibrant with fresh acidity, pronounced salinity, and a moderate creamy texture from lees aging. Balanced and versatile, with a signature bitter-almond finish and mineral length characteristic of the Castelli di Jesi terroir.

Alcohol: 13.5% (varies with vintage).

Serving temperature: 12/14° C (54-57° F).

Food Pairing

Fish appetizers, seafood pasta (non-tomato), white meats, fish tartare/carpaccio, soft cheeses.

Francesco Campanelli founded his family estate in San Paolo di Jesi in 2021, turning a small agricultural holding into an ambitious project centered on Verdicchio. Rather than blending across the Castelli di Jesi appellation, he vinifies each vineyard separately, bottling single-cru wines named for their contrada of origin: Palombare in Serra San Quirico, San Michele in Cupramontana, and San Nicolò in San Paolo di Jesi, alongside the multi-cru Le Contrade. The vines are organically farmed and hand-harvested; fermentation relies on indigenous yeasts, aging happens in steel and cement without oak. The result is a growing, vibrant portrait of Verdicchio's many terroirs.