



VINITY
WINE COMPANY

Campanelli Azienda Vinicola

Verdicchio dei Castelli di Jesi "Palombare"

Overview

- Palombare is Francesco Campanelli's first wine — a single-vineyard Verdicchio from the Sasso district of Serra San Quirico, the westernmost, highest edge of the Castelli di Jesi, where the Apennines cool the air. The vines here are old, planted in 1955 and 1991, rooted in clay, limestone and sandy marl. Grapes are hand-picked, whole-cluster pressed and left to settle before fermenting on native yeasts; the wine then rests for months in cement and steel, stirred regularly on its lees. What comes out is floral and mineral, almond and straw and white fruit on the nose, with a saline drive that keeps pulling you back to the glass.

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

Type: White, dry wine.

Varietal: 100% Verdicchio.

Winemaking and Vineyard Notes

Vineyard: Single cru - Palombare, in Sasso di Serra San Quirico — westernmost edge of the appellation, closest to the Apennines.

Elevation: 330-370 meters.

Vine age: Two contiguous parcels, planted 1955 and 1991, exposition East / South-East.

Varieties of the vineyard: The vines planted are 90% old clones of Verdicchio and for the remaining 10% a mix of Trebbiano and Malvasia, with some plants also from Montepulciano.

Soil: Medium mixture composed of clay and limestone, with presence of sandy interlayers.

Harvest: Hand-picked in boxes.

Vinification: Soft pressing of the whole bunches with extraction of the flower must only, static decantation, fermentation with indigenous yeasts.

Aging: ~7 months in cement and steel tanks on the fine lees with frequent bâtonnage, followed by at least 9 months of bottle aging; no oak.

Tasting Notes

Color: Brilliant straw yellow with greenish highlights

Bouquet: Floral and herbaceous notes, mineral nuances, lemon, almond, straw, white fruit.

Palate: Floral, herbaceous, almond and lemon notes, mineral hints.

Alcohol: 13.5% (varies with vintage).

Serving temperature: 10/12° C (50-54° F).

Food Pairing

Serve as an aperitivo, with fresh fish and sushi, seafood, light primi piatti.



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.