



VINITY
WINE COMPANY

Campanelli Azienda Vinicola Verdicchio dei Castelli di Jesi "Palombare"

Overview

- This single-vineyard Verdicchio comes from a north-east-facing plot planted in 1984, high enough to catch a clear view of the Adriatic on a bright day — the sea's presence shapes a Mediterranean microclimate of warm days, wide temperature swings and steady wind. The grapes are hand-harvested, whole-bunch pressed, settled, then left to ferment spontaneously with native yeasts, entirely in cement. Months on the fine lees with regular bâtonnage build a gentle creaminess around its bright, floral core, before a long rest in bottle rounds it into shape. Elderflower and hay open into almond and lemon, with a mineral thread running through.

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: San Michele, Cupramontana (AN)

Elevation: 290-320 meters above sea level

Vine age: Planted in 1984.

Exposure: North-East

Soil: Medium-textured, clay and limestone dominant, over a marl-and-sandstone subsoil

Microclimate: From the hills of Cupramontana, the vineyard faces directly to the Adriatic Sea, which on clear days is visible.

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: Bright straw yellow with golden reflections.

Bouquet: Intense floral and herbaceous notes, elderflower, hay, almond, lemon, mineral undertones.

Palate: Savory, fresh, moderately creamy and full-bodied, well-balanced.

Alcohol: 14% (varies with vintage).

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

Food Pairing

Aperitivi, grilled and fried seafood, light meats including pork and chicken, aged 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.