



IL PRIORE

VERDICCHIO DOC DEI CASTELLI DI JESI
CLASSICO SUPERIORE



Il Priore was born in 1996 with the aim of enhancing the organoleptic and sensorial characteristics of our native vine, Verdicchio, in an exemplary and unique way. The choice of the vineyard with the best exposure, a rigorous selection of bunches harvested by hand and in boxes with a low yield, and careful management of the processing in the cellar give the opportunity to taste a typical wine of the area of origin. Over time it has become our “workhorse” thanks to the various awards from the guides.

First bottling: 1996

Area of production: Cupramontana (AN)

Altitude: 450 metres above sea level

Vines planted: 1970

Size of vineyard: 5 hectares

Grapes: 100% Verdicchio (native)

Annual production: 20.000 bottles

Harvest: manual, in crates

Production: 6 months in steel containers

Finish: 4 months in bottle

Appearance: clear, intense straw-yellow with golden-green tones, strong and lively colour indicating good body

Bouquet: intense and complex, encompassing scents of yellow-fleshed peaches and apricots, acacia flowers

Taste: a beautifully structured taste that envelops the palate, soft impact with a cool return and good flavour with hints of citrus. A pleasant finish leaves traces of almond and a hint of saltiness

Accompanies: entrees, meat, fish and cheese



The labels.

Our labels were never born by chance each of them have a story to tell and here we wanted to tell, on a sheet of straw paper, with the hand of Cinzia Tonini wife of Pino Sparapani, our link with the territory and tradition, Monte San Vicino which (which benevolently dominates the production area of Verdicchio and represents for the whole area a point of reference such as “The Prior” is a leading figure in all ecclesiastical groups.

www.fratibianchi.it



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