

FATTORIA CORONCINO

My wife Fiorella De Nardo and I, Lucio Canestrari, founded Fattoria Coroncino in 1981 and have been personally running the vineyards and the cellar ever since. We are pioneers of quality Verdicchio and have contributed to reversing its former reputation as a cheap pizza wine.

We produce an average of 50,000 bottles of wine per year. We have three pieces of land totalling 17,5 hectares, of which 9,5 Ha are vineyards in the Verdicchio dei Castelli di Jesi Classico traditional zone.

Our Motto: 'N DO ARIVO METTO 'N SEGNO is a roman dialectal saying which stands for "I do what I can, I put a sign to remember where I got to and where I should start again".

Specifications

All the wine that we produce is Verdicchio Classico Superiore made from grapes that we grow ourselves.

- The Classico status is given by the fact that all our vineyards are located in the heart of the region where Verdicchio has been traditionally produced
- Superiore means that the vineyard produces less than 11 tons of grapes per hectare
- Our average gross farm production is 60 hl / Ha.

We also have 0.4 Ha of red-grapes vineyard and 1.5 ha of olive groves, from which we produce extra virgin olive oil.

The soils and altitudes of our three vineyards vary, with altitudes between 250 and 400 meters. The vines density varies from the older 1666 vines/Ha, which we are thickening, to the newer facilities with 3300-5000 vines. We use the Guyot breeding system on our vines. We have been grassing our vineyards since 1983. Since 1992 we have been applying an integrated and organic method of controlling fungal diseases and insects. On the same note we ceased using fertilizers in 1995 - we want the taste of our grapes to come from the soil, not from the fertilisers. **We are proud to say that we are not part of any wine-centric association; we don't believe in any dogmas and we pride ourselves in our use of common sense, in harmony with Nature. We want to produce healthy, natural, digestible wines both for our customers and ourselves.** At harvest time, we pick our grapes by hand and gently sort them in cases for transportation; this applies to all our grapes.

Our winery and the Coroncino vineyard are based in Staffolo, our other two vineyards are within a 3km radius, but in the municipalities of Cupramontana (Spesica vineyard) and S. Paolo di Jesi (Cerrete vineyard).

Our Wines

GAIOSPINO Verdicchio dei Castelli di Jesi Classico Superiore DOC Superiore

Gaiospino is our most awarded wine. It is produced from a selection of fully ripe grapes from the Spesica vineyard (Cupramontana), which is positioned on the southwestern side of a steeply sloped hill. The soil is calcareous marl and the vines are planted transversally in graduated terrace steps. 20% - 30% of Gaiospino is fermented in 500 litre oak barrels and remains on its lees (in the barrels as in the vats) until bottling, about 16-18 months later.

This wine has a strong structure and a rich aromatic presence. As is the case with all our wines, it gets better with age. Gaiospino is an excellent wine to have with fish, especially with complex, strongly flavoured food such as stockfish, dried salt-cured cod or fish soups; it is superb with asparagus & eggs.

Production: about 10.000 bottles. **5 grappoli AIS**

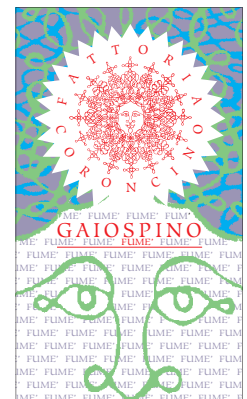
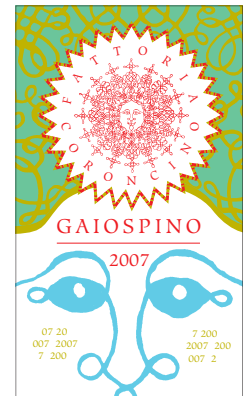
FATTORIA CORONCINO di Lucio Canestrari, wine producer

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Visits and sale on site by prior appointment. Owners at reception.



GAIOSPINO FUME' Verdicchio dei Castelli di Jesi DOC Classico Superiore

The must of Gaiospino grapes is used to make Gaiospino Fume'. We ferment it in new oak barrels and leave it to mature on its lees for two years.

Gaiospino Fume' is a charming wine with a very strong personality: it is outstanding with salami and aged cheese or with truffle. It is a perfect lounge wine.

IL CORONCINO Verdicchio dei Castelli di Jesi DOC Classico Superiore

This wine is made from a selection of grapes from the Coroncino and the Cerrete clayey vineyards, where we have planted cloned vines from the Spescia vineyards to a density of 3500 vines / Ha.

Il Coroncino is an authentic, agile and elegant Verdicchio, it blossoms in the palate and it goes really well with fish. This wine is also brilliant with white and even red meats. **5 grappoli AIS** About 20.000 bottles.

IL BACCO Verdicchio dei Castelli di Jesi DOC Classico Superiore

Never too weak nor excessive, Il Bacco is a faithful daily companion, ready to be uncorked and partnered with any meal. This Verdicchio is a full-frame, full-body wine with an enormous capacity for matching foods. We like to call it a slave wine - always prone to our needs. Il Bacco has very low sulphites level: all our wines have about half of the sulphites limit suggested for biological wines (100 mg/l).

This wine is ideal for high-level daily use and it doubles well as an impish party starter that won't give you a hangover the next day. We produce about 10,000 bottles.

STRACACIO Verdicchio dei Castelli di Jesi DOC Classico Superiore

In the 1930s Mr Bruni worked on a nobile vineyard, where he interbred Verdicchio and Riesling. In 1991 we salvaged samples of Bruni's interbreed; we replicated them and planted the cloned vines in our Cerrete vineyard. Stracacio is the first wine obtained from the fermentation in oak barrels of the must from those grapes.

It is a wine of great personality, ideal with cheese and vegetables. In 2006 we made a union between Gaiospino Fume' 2006 and Stracacio 2006, creating a unique blend: **STRAGAIO** (Verdicchio dei Castelli di Jesi DOC Classico Riserva), with 24months of maturation and ageing on its lees in barrels plus another 6 month in bottle before release – wine fit for a King. **5 grappoli AIS**

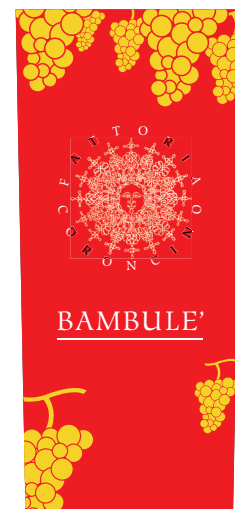
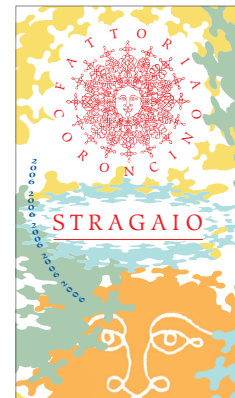
BAMBULE' Verdicchio dei Castelli di Jesi DOC Classico Passito 2003

Bambule' is a sweet wine made from Verdicchio grapes withered on the vine (raisins). We have produced this only occasionally, whenever the year and our spirit have been in sync. The wine is not cloying, rather it is complex and mellow and surprisingly very drinkable, which is an unusual quality for a Passito wine. It marries well with sweet pastry and cheese. **5 grappoli AIS**

GANZERELLO IGT Marche Rosso uve sangiovese 95% shyrh 5%

Ganzerello is a diminutive for *Ganzo*, or *cool* (in its slang meaning). The clue is in the name - it's cool without overdoing it. Ganzerello is an honest and drinkable wine: getting to the bottom of the bottle is a satisfying experience with no regrets. This is a true wine.

All our wines have at least 5 years longevity or much more. A bottle may be drunk with full satisfaction even after a few days of it being open.



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