



Located in a picturesque valley in the heart of Marche, Borgo Paglianetto's focus on quality and tradition is paramount, producing wines of exceptional structure and balance that capture the unique terroir of the region. With a commitment to organic practices permeating all aspects of their winemaking process, Borgo Paglianetto's philosophy lies in the belief that every wine is here to tell a story of place. The 2020 Petrara Verdicchio di Matelica is a chic, approachable wine with lots of bright lemon, apple, pear, and grapefruit tempered by hints of almond leading into a clean, zesty finish.

Region & Classification

|country| Italy

|region| Marche

|sub-region| Verdicchio di Matelica

|classification| DOC

Wine Data

|varietal| 100% Verdicchio

|alcohol| 13%

|acidity| 6.19 g/L

|residual sugar| 2.6 g/L

Terroir & Cultivation

|soil| Calcareous clay, limestone

|exposure| South

|elevation| 400m

|farming practices| Organic farming practices

|harvesting| Late September, early October

|age of vines| 20 years

|yield| 90 hl/ha



Vinification & Aging

|fermentation| Fermented in stainless steel tanks with selected yeasts

|aging| Aged 6 months in stainless steel with additional 2 months of bottle aging

|production| 33,000 bottles

