

LUCIANO LANDI



History

The Azienda Agricola Landi was born in 1964 thanks to the will of Sergio Landi, careful and patient vine-grower who found in the nature of his grounds the perfect habitat for the Lacrima vine-growing, at the time not yet qualified as DOC. In 1990 the management of the farm hands over to the grandson Luciano Landi who, treasuring family experience, boost the development of the farm changing it in a modern structure. Now there are 11 hectares of specialized vines, of which 9 are red grapes and 2 of white grapes.

The technical conception both viticultural and oenological is characterized by the highest increase of grapes quality, always in order to obtain wines giving great emotions.

Vineyard

The unique and inimitable style of our wines originates from its link to a town in the Marche region: Belvedere Ostrenze, located to the North of Jesi, Ancona province, on hills facing the sea at 250 meters above sea level. The presence of vines in this area dates back to several thousand years, and its development has been fostered by long sunlit days alternating with cool nights and sea breezes, which mitigates the harshness of winter months. This ideal climate combines with a great vocation and a wide range of different soils, going from loose and calcarean soils for red berry vines to medium clayey soils for white vines. For creating our wines we have only added a single element to these favorable conditions: a passion lasting throughout our forty years experience, during which we improved our vine growing and enological techniques. The company was founded in the 1950s by Sergio Landi on a 4 ha property used for growing local vine varieties such as the Verdicchio dei Castelli di Jesi Classico and the Lacrima di Morro d'Alba, whose quality was already known to Frederick Barbarossa in 1167.

Currently, the company is run by his grandson Luciano and covers an area of 20 ha. Divided at 50% between red and white grapes. From traditional vine growing the activity developed with the set up of new plants with 6500 vines/ha with spurred cordon system and with a production of about 1kg grapes per vine plant.



LUCIANO LANDI



Cellar

Built in 1994, the new cellar, dedicated to wine making, has been followed by a second underground building for the “elevation” of wines in precious woods and for their consequent aging in bottles. The whole production process is managed with great attention to better enhance the potential of each harvest and to give our wine a connotation of character and style.



Luciano Landi (owner) with his wife Emanuela.



Oenologist Dr. Paolucci Sergio.



Owner: Luciano Landi
Oenologist: Dr. Sergio Paolucci

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LUCIANO LANDI - wines



Verdicchio dei Castelli di Jesi Classico d.o.c.



This wine is obtained by the homonymais vine. Grape yield per hectare is very little, in order to obtain a quality product. Light yellow color; intense and fine scent, persistent, fruit and flower aromas recalling golden apple. Good body, harmonic and persistent, savory and balanced.

Varietal: Verdicchio 100%

Production Area: The vines used for the production of this particular wine come from the best vineyards in the town of Belvedere Ostrense, in the province of Ancona.

Altitude: 250 m a.s.l.

Vine growing: Double guyot system on hills with a good slope and calcarean and clayey soil.

Vine density: 3200 vines/ha

Yield per hectare: 70 ql

Harvest: first ten days of October

Winemaking: Soft treading of whole grapes harvested in crates with must decanting fermentation in thermoconditioned steel containers at 18-20C

Ageing: No ageing scheduled, only a few months in bottles.

Bottles produced: 10,000

Alcohol content: 13%

pH: 3.51

Total acidity: 6.37 g/l

Sugars: 2 g/l

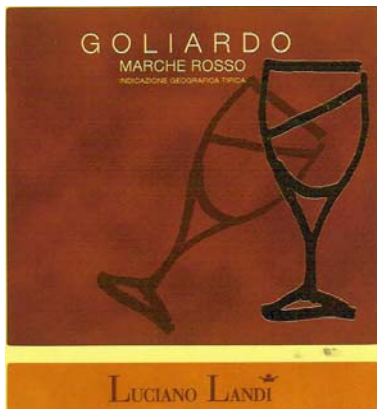
Extracts: 21

Serving temperature: 8-10C

Food combination: Classic wine for serving with fish, shellfish and starters in general. Thanks to its structure, this wine combines perfectly also with delicate first courses.

Conservation: Keep the bottles in a fresh and ventilated room, protected from heat and light.

Goliardo Rosso i.g.t.



A wonderful variety of Montepulciano, Sangiovese, Cabernet Sauvignon, Cabernet Franc, and Merlot. Deep ruby red. Scent of fruit: cherry, marasca cherry and spices such as nutmeg, juniper and rosemary. Great structure and concentration, this wine leave the final pleasant aftertaste and sweetness of soft and elegant tannins.

Varietal: Montepulciano 80%, Merlot 10%, Cabernet Sauvignon and Franc 5%, Sangiovese 5%

Production Area: The vines aimed at the production for this particular wine comes from a vineyard in the town of San Marcello, a province of Ancona.

Altitude: 200 m a.s.l.

Vine growing: Low spurred cordon system, lower hills, with medium calcarean and clayey soil.

Vine density: 5800 vines/ha

Yield per hectare: 50 ql

Harvest: September-October

Winemaking: Soft treading of grapes harvested in crates with temperature-controlled destemming and fermentation in thermo-conditioned steel containers. 12-15 days maceration with repeated "follatura" (pressing).

Ageing: 12 to 15 months in 225 liter French oak barrels. Different origin. The wine completes its refinement before sale with a permanence of about one year in bottles.

Fermentation duration: 18-22 days

Refinement: in small wooden barrels

Bottles produced: 7500

Alcohol content: 14.6%

pH: 3.51

Total Acidity: 6.19 g/l

Sugars: 2.3 g/l

Extracts: 31

Serving temperature: 18-20C

Food combination: A wine of great structure, it combines with red meat, stews, cooked curd and long-life cheese. A long aging wine, for mediation.

Conservation: Keep the bottle lying down in a fresh and ventilated room, protected from light, noise and excessive vibrations.

LUCIANO LANDI - wines



Lacrima di Morro d'Alba "Gavigliano" d.o.c.

This wine is obtained by the homonymous vine. The wine has a deep red color with purple reflections; its fragrance is reminiscent of violet and dog rose; it gives a harmonious sensation with a soft velvety finish. Made from a "unique and different" local grape, Lacrima di Morro d'Alba. Beautiful ripe nose, with a big sweet berry fruit on the palate. This wine has good body, and a pleasant and harmonic structure.

Varietal: Lacrima di Morro d'Alba 100%

Production Area: Belvedere Ostrense - San Marcello (AN)

Altitude: 250 m a.s.l.

Vine growing: Low spurred cordon system on hills with a good slope and calcarean and clayey soil.

Vine density: 5800 vines/ha

Yield per hectare: 50 ql

Harvest: end of October, beginning of November

Winemaking: Soft treading of grapes harvested in crates with temperature-controlled destemming and fermentation in thermconditioned steel containers. 8-10 days maceration with repeated "follatura" (pressing).

Ageing: 50% of this wine is refined for about 6 months in small 225 liter French oak barrels giving a more harmonic and a finer bouquet to the wine.

Fermentation duration: 20 days

Bottles produced: 12,000

Alcohol content: 14%

pH: 3.45

Total acidity: 5.1 g/l

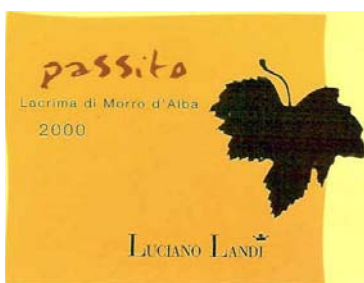
Sugars: 2 g/l

Extracts: 29

Serving temperature: 16-18C

Food combination: Its organoleptic characteristics make it a wine that perfectly combines with important first courses and meat, both boiled or roasted.

Conservation: Keep the bottles in a fresh and ventilated room, protecting them from light, noise, and excessive vibrations.



Passito di Lacrima di Morro d'Alba d.o.c.

Deep red ruby color, shading to violet. The wine has the strong characteristic aroma of the Lacrima, with scents of berries, dog rose and spice. Full and elegant, good bodied, the taste recalls its scents.

Varietal: Lacrima di Morro d'Alba 100%

Production Area: Belvedere Ostrense (AN)

Altitude: 250 m a.s.l.

Vine growing: Low spurred Cordon system on hills with a good slope and with calcarean and clayey soil.

Vine density: 3200 vines/ha

Yield per hectare: 50 ql

Harvest: end of November

Winemaking: Perfectly ripe grapes are placed on mats. A careful control of moisture and temperature allows to preserve a perfect condition and a slow, natural withering lasting about 90 days. Grapes harvested in crates undergo soft treading, temperature-controlled destemming and fermentation in thermo controlled steel containers, followed by 12 days maceration.

Ageing: No ageing scheduled, only a 6 months permanence in bottles.

Fermentation duration: 28 days

Bottles produced: 2500

Alcohol content: 13.8%

pH: 3.91

Total Acidity: 7.1 g/l

Sugars: 120 g/l

Extracts: 34

Serving temperature: 14-16C

Food combination: This is a dessert wine for matching with pies and biscuits. Indicated also with seasoned cheese.

Conservation: Keep the bottles in a fresh and ventilated room, protecting them from heat and light.

LUCIANO LANDI - wines



"Torre di Re" Rosso i.g.t.

Red ruby, deep, vivid, bright. Fresh and intense aroma, with a clear scent of berries and traces of vanilla. The taste is warm and robust. This wine has a good body, is pleasant and harmonic.

Varietal: Montepulciano 50%, Lacrima 50%

Production Area: The vines used for the production of this particular wine come from a vineyard located in San Marcello, province of Ancona.

Altitude: 200 m a.s.l.

Vine growing: Low spurred cordon system on hills with a good slope and a medium, calcarean and clayey soil.

Yield per hectare: 70 ql

Winemaking: Soft treading of grapes harvested in crates with temperature-controlled destemming and fermentation in thermconditioned steel containers. 8-10 days maceration with repeated "follatura" (pressing).

Ageing: 8-12 months in small 225 liter French oak second passage barrels. The wine completes its refinement with a permanence of about six months in the bottle.

Bottles produced: 6500

Alcohol content: 13.6%

pH: 3.5

Total acidity: 6.12 g/l

Sugars: 2 g/l

Extracts: 30

Serving temperature: 16-18C

Food combination: Its organoleptic characteristics make it the perfect wine for important first courses and meat, both boiled or roasted.

Conservation: Keep the bottle lying in a fresh and ventilated room, protected from light, noise and excessive vibrations.