

TRE CASTELLI - VIGNEDILEO



The Company

The company story started three generations ago, when the grandparents began to produce wine using their own grapes, through the capacities and technique they possessed. Then Leonardo, Emanuele and Gianfilippo's father created, in 1990, Tre Castelli trademark that the company owns still today.

Leonardo was immediately very successful in selling his bottled wines, so he decided to invest in the company, creating new vineyards to satisfy the numerous requests. In 2000 the company remains in the hands of Emanuele and Gianfilippo, who created Vignedileo trademark in memory of their dead father.



The company is now a dynamic and modern reality, busy in production and distribution of D.O.C. wines, both red and white. The owners' innate passion in the production of Verdicchio has allowed the company to reach high quality levels.

After creating wines that are appreciated all over the world, the company renovated the wine system and the cellar in Staffolo. The company, has recently acquired a wine cellar assigned to the aging and maturation of the products. Emanuele and Gianfilippo, not still satisfied, steer themselves toward a very high quality product. This involves the serious work of agronomic experimentation, continuous care of the vineyard and use of the most advanced techniques of growing and vinification.

The Vineyards

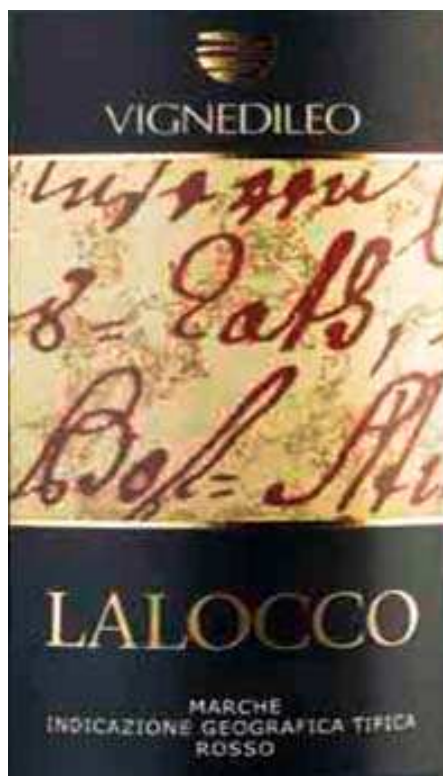
The Vineyard company "TRE CASTELLI di Palpacelli Emanuele & C. S.S." that is located in Staffolo (AN), occupies about 23 hectares. Geographically, the plots of land are in the province of Ancona and, in particular, in the towns of Staffolo, Jesi, Montecarotto and Cupramontana, that is the heart of the classic area of "Verdicchio dei Castelli di Jesi". This climatic position, particularly favourable to the maturation of the grapes assigned to the production of the Verdicchio wines, exalt the organoleptical and sensorial characteristics of this autochthon variety.



Azienda Agricola Tre Castelli
Via San Francesco, 2/A
60039 Staffolo (AN) Italy
Tel/Fax: 011 39 0731 779283
Email: info@vignedileo.it
www.vignedileo.it



TRE CASTELLI - VIGNEDILEO



LALOCCO MARCHE I.G.T. ROSSO

Ruby red; vanilla-laced fragrances of wild berries with mouth-filling tannins on the palate.

Varietal: Montepulciano and Merlot

Production Area: Staffolo (AN)

Harvest Period: Second week in September

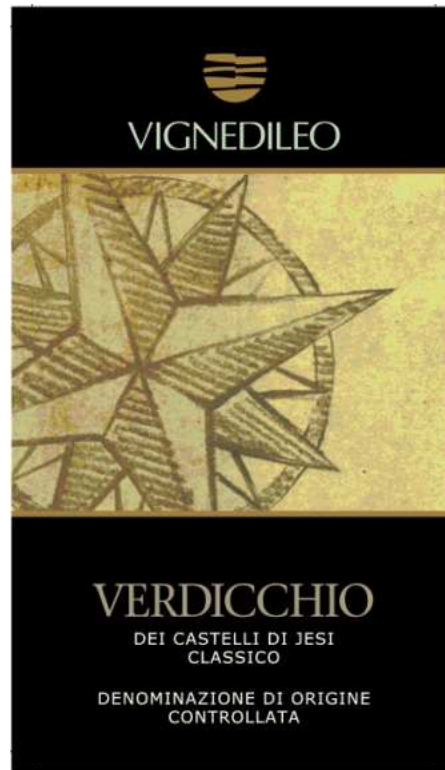
Maturation: Wood

Alcohol Content: 13.00%

Serving Temperature: 18-20C

Food Pairing: Goes well with roasts, mature cheeses.

TRE CASTELLI - VIGNEDILEO



VERDICCHIO DEI CASTELLI DI JESI CLASSICO

Green-flecked straw yellow, floral, hawthorn and lime blossom-led nose with faint hints of aniseed. Substantial palate with satisfying mouth feel and elegant minerality on the back palate.

Varietal: 100% Verdicchio

Production Area: Verdicchio dei Castelli di Jesi

Harvest Period: First week in October

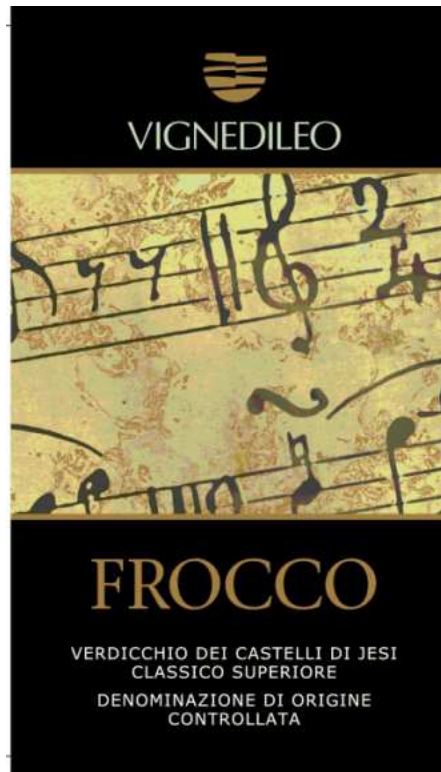
Maturation: Steel

Alcohol Content: 12.50%

Serving Temperature: 12-14C

Food Pairing: Goes well with appetizers and fish courses.

TRE CASTELLI - VIGNEDILEO



VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE

Deep straw yellow; intense citrus mingling with fragrances of almond paste. Full body, creamy texture, subtle vanilla flavor, complimented by attractive acidity that enhances the wine's cellar life.

Varietal: 100% Verdicchio

Production Area: Verdicchio dei Castelli di Jesi

Harvest Period: Last week in October

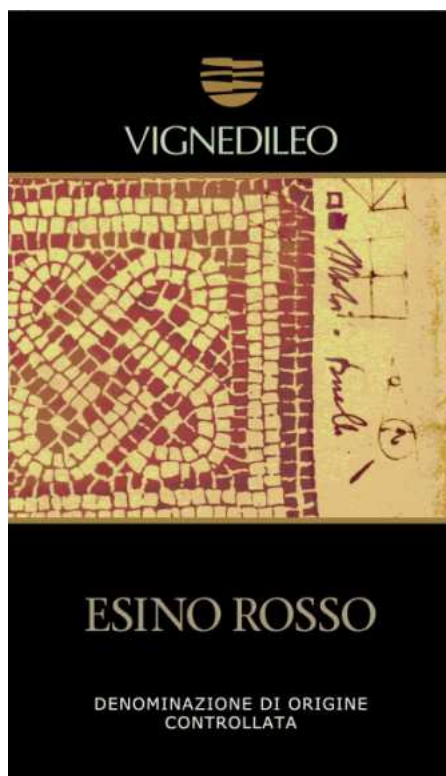
Maturation: Steel and wood

Alcohol Content: 14.00%

Serving Temperature: 14-16C

Food Pairing: Goes well with white meats and fish courses

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ESINO ROSSO D.O.C.

Red shading into mauve; cherry and morello cherry-like fragrances lifted by nuances of balsam; full-bodied and mouth-filling yet elegant palate.

Varietal: Montepulciano and Merlot

Production Area: Staffolo (AN)

Harvest Period: First week in October

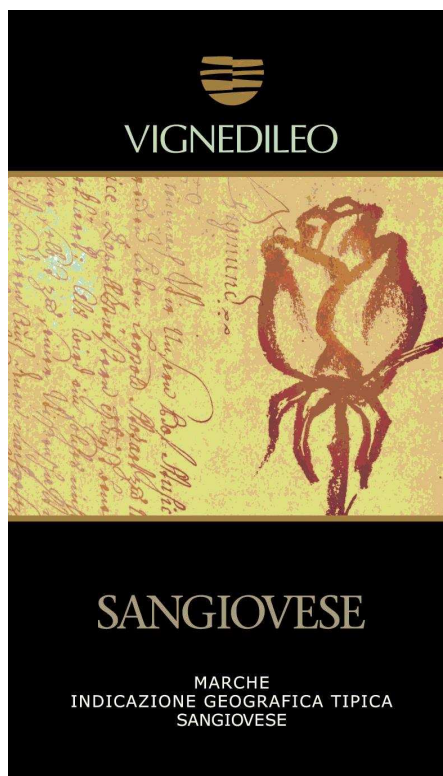
Maturation: Steel and wood

Alcohol Content: 13.00%

Serving Temperature: 18-20C

Food Pairing: Goes well with rice, pasta or meat.

TRE CASTELLI - VIGNEDILEO



SANGIOVESE MARCHE I.G.T.

Ruby red; vanilla-laced notes of wild berries. Fragrant, mouth-filling tannins on the palate.

Varietal: 100% Sangiovese

Production Area: Staffolo (AN)

Harvest Period: Last week in September

Maturation: Wood

Alcohol Content: 13.00%

Serving Temperature: 18-20C

Food Pairing: Goes well with rice, pasta or meat.