



Tenuta di Tavignano

Verdicchio dei Castelli di Jesi, Marche, Italy

History of the Winery

The property was acquired by its current owners, Stefano Aymerich di Laconi and Beatrice Lucangeli, in 1973. It is a large estate of 230 contiguous hectares, 30 of which are laid to vine. It is located 20 km from the Adriatic, in the countryside of Cingoli, known locally as the “Balcony of the Marche,” for its elevation and sweeping views across the region. The Tavignano property is one of the historical castles of the area, and they host guests on the property to supplement their viticultural and agricultural activities. In addition to wine, they also produce olive oil and honey.

In 2014, Ondine de la Feld Aymerich, Stefano and Beatrice’s niece, joined the administration of Tenuta di Tavignano and took the winery on its continuing journey of sustainability. The winery began converting all the vines, olive groves, and other crops to organic farming in 2014 and completed the process in 2018. All farming is done manually and they also have solar panels installed to further their commitment to the environment. Ondine is now entirely in charge of the viticulture and winemaking at the estate.

JS & Tenuta di Tavignano

We are thrilled to add another woman-led winery to our portfolio, and a new region for us as well. We met export manager Corinne at MillésimeBIO in early 2023. We were immediately struck by the precision of the white wines, which are classically-styled for the region. They are fresh, engaging, and well-built. We hope to make a visit to the estate in 2024 to get to know the winery and people even better.

Viticulture

- 100% Manual harvest
- All vines are certified organic as of 2018

The estate started its viticulture program in the 1990s, focusing from the beginning on indigenous varieties to the region. The area is, of course, prized for its Verdicchio, and this makes up the bulk of the production, but Tavignano also grows Lacrima di Morro d'Alba, Passerina, Pecorino, Sangiovese, and Montepulciano. Their vineyards are divided by color on the estate, with the whites located on the Apennine side of the property and the reds on the Adriatic side.



Vinification

They use stainless steel barrels that are dug underground for the production of the white wines. For the reds, they use stainless for the everyday reds, and French oak barrels for the 1st pass of the wine and large Slovenian oak barrels for the 2nd and 3rd for their upper tier reds.

Wines

Verdicchio dei Castelli di Jesi DOC Classico Superiore “Villa Torre” 202

From a 6-hectare plot, east-facing, in the Tavignano hills west of Ancona. Vines are trained on the Espalier system with Guyot pruning. The wine ferments at controlled temperatures in stainless steel barrels where it stays through fermentation. It is bottled in the early spring, and is bottle aged for a minimum of 3 months before release. 13% ABV, total so2 52mg/l.

Verdicchio dei Castelli di Jesi DOC Classico Superiore “Misco” 2021

From a 3-hectare plot, south-west facing, in the Tavignano hills west of Ancona. Vines are trained on the Espalier system with spurred cordon pruning. The wine ferments at controlled

temperatures in stainless steel. It is aged 6 months in stainless steel on fine lees post-ferment. It is bottle-aged for a further 3 months before release. 13.3% ABV.

Lacrima di Morro d'Alba "Barbarossa" Red 2021

From a 3-hectare plot on clay soils, south-facing, at 250 meters above sea level. Vines are trained on the Espalier system with spurred cordon pruning. Macerated for 4-5 days at controlled temperatures, fermented and aged in stainless steel. 13.57% ABV, total so2 32mg/l.

Pecorino Offida DOCG 2022

From a small 1-hectare plot in the Piceno zone of the Offida DOCG. Vines are trained in the Espalier system with Guyot pruning. Fermentation takes place in stainless steel at controlled temperatures. It is aged briefly in stainless steel before bottling in the early spring. It is bottle aged a further 2 months before release. ABV 12.98%

Passerina Marche IGT 2022

From a small 1-hectare plot in the Piceno Zone of the Marche IGT Passerina. Vines are trained in the Espalier system with Guyot pruning. Fermentation takes place in stainless steel at controlled temperatures. The wine is briefly aged in stainless steel before bottling in the early spring, and is further bottle aged for 2 months. ABV 12%